

MINI TORTILLA PIZZA'S



MINI TORTILLA PIZZA'S

3-4 whole wheat wraps

1 (15 oz) can pizza sauce

3/4 cup shredded mozzarella cheese

1/4 cup parmesan cheese

48 mini turkey pepperonis (or 12 whole turkey pepperonis each cut into 4 even pieces)

1 tsp basil/oregano mix or Italian seasoning

1/2 tsp garlic powder

Pinch sweetener (sugar/stevia/splenda)

Pinch black pepper

Preheat oven to 220°C. Spray a 12 count muffin tin with non-stick cooking spray.

Start by laying each tortilla out individually on a flat surface, and use an empty can, cup, or cookie cutter to cut 3-4 medium circles out of each wrap. I used the empty pizza sauce can, which worked well! Press firmly enough, using a rocking motion, until it cuts through the wrap.

Press each wrap circle into muffin tin using your fingers.

Note: it doesn't have to cover the entire side of the tin, it should just fit snugly!

Meanwhile, pour pizza sauce, parmesan cheese, and the spices into a medium sized bowl. Stir until everything is well combined.

Drop about 1-2 tbs of sauce in each wrap, this really varies according to how much sauce you like!

Divide mozzarella cheese evenly over each mini pizza.

Place 4 mini pepperonis on top of each pizza.

Bake in preheated oven for 12-15 minutes, or until cheese is melted and lightly browned.

Wait for pizzas to cool, and remove from muffin tin using a fork or knife. Pizzas should pop out with ease!

Serve warm and enjoy!

Posted by Peggy Devine