RAINBOW TORTILLA PIZZAS

Serves: 8
Approximate Cost of the Recipe: $7.45
Approximate Cost per Serving: $0.93

INGREDIENTS:
- ¼ red onion
- 1 orange bell pepper
- 1 yellow bell pepper
- ½ head of broccoli
- 8 whole wheat tortillas
- ½ cup crushed tomatoes
- ½ cup shredded mozzarella cheese
- 1 teaspoon Italian seasoning blend
- 2 teaspoons olive oil

DIRECTIONS:
1. Preheat oven to 425°F.
2. Wash all fresh produce under running water.
3. Chop onion, orange bell pepper, yellow bell pepper, and broccoli into bite sized pieces.
4. Place tortillas in a flat, single layer on baking sheets. Top with crushed tomatoes, then cheese, then chopped vegetables, then Italian seasoning, and finish with a drizzle of olive oil.
5. Bake pizzas for 10–20 minutes or until golden brown and crispy.
6. Serve and enjoy!

Prepared by Rhode Island Community Food Bank’s Healthy Habits, Eating Well on a Budget Program.
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