

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!