# Tortilla Pizza (the healthier pizza)

## Ingredients

- 1 pkg Tortillas
- 2 jars Pizza or Pasta Sauce
- 1 pkg mozzarella cheese, shredded
- 2 tbsps Spaghetti Sauce or Pizza Seasoning Spice
- 1 tbsp Sundries Tomatoes

## Instructions

1. Boil pasta/pizza sauce until it has reduced by a quarter.

2. Remove from stove and add diced sundried tomatoes.

3. Place thin layer of sauce on tortilla.

4. Add toppings of choice. Then top with thick layer of cheese and small amount of seasoning spice mix.

5. Spray non stick skillet or use small amount of oil on medium heat.

6. Place tortilla in skillet, check bottom of tortilla once it turns brown, cover the skillet with a lid to melt the cheese.

## Summary

**Yield:** 1
**Prep Time:** 30 minutes
**Category:** Main Dish
**Cuisine:** Italian
**Tags:** pizza, italian! Tortilla, Healthy, diet

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## Notes

Pizza combinations:

1. Alfredo or Caesar and pine nut (cook pine nuts in butter). Then top with shredded lettuce.

2. Caribean jerk spiced chicken and pineapple with red sauce.

3. Siracha Barbeque sauce, avocado, asain ginger chicken. (after cooked top with cold citrus arugula/frisee salad)

4. Skip the tortilla, use a mushroom cap as the pizza bottom and fill.

5. Michelle's favorite. Carmelized Pineapple.

6. Jeremy's favorite. Pepperoni.