

Easy Tortilla Pizza

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1

Description

This tortilla pizza is extremely easy to make. It is light enough to be a snack, serves well as an appetizer, or is so good that it can be devoured alone. You can use any sort of topping variation. The one below is the classic way I usually prepare it, but feel free to experiment.

Ingredients

- - 1 (8 inch) soft flour tortilla - 1 teaspoon olive oil - 1 pinch garlic powder - salt and ground black pepper to taste - 3 tablespoons tomato sauce - 1 cooked chicken breast
- sliced - ½ green bell pepper
- chopped - 2 green onions
- finely chopped - ½ cup shredded mozzarella cheese - 1 pinch dried oregano

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Place tortilla on a baking sheet. Brush with olive oil; sprinkle garlic powder
2. salt
3. and pepper on top. Bake in the preheated oven until golden
4. 3 to 5 minutes. Remove from the oven and spread tomato sauce on top; arrange chicken breast
5. green bell pepper
6. and green onions over tomato sauce. Sprinkle with mozzarella cheese. Bake in the preheated oven until cheese is melted
7. about 5 minutes. Sprinkle oregano over cheese. Slice pizza into wedges using a pizza cutter.