

PIZZA-DILLAS

These pizzas can be a healthy anytime all-in-one meal or snack and you can make them in only 10 minutes!

READY IN: 10 minutes

SERVINGS: 2 pizzas-dillas – cut into 4 wedges

EQUIPMENT NEEDED –

Electric skillet or large frying pan

Measuring spoons

Dry Measuring cups

Cutting board

Chef's knife

Grater

Spatula

INGREDIENTS –

2 Large whole wheat tortillas

2 tbsp pizza sauce

½ cup part-skim mozzarella, grated

¼ cup green peppers, chopped

INSTRUCTIONS –

1. Lay tortillas on counter. With a spoon, spread half of each tortillas with 1 tbsp pizza sauce, ¼ cup cheese and 2 tbsp green peppers. Fold uncovered half over filling.
2. Heat Skillet to 250°F or non-stick pan on medium-high heat. Place tortillas on hot pan for about 2 minutes per side or until sides are lightly browned and cheese is slightly melted.
3. Cut tortillas in quarters and serve.

COOKING TIP –

Add any toppings you might like to this (e.g. – mushrooms, onions, red peppers, pepperoni, etc...)

