

SKINNY PIZZA

From

Chelsey Hernandez

Ingredients:

- 8" GOYA Flour Tortillas
- 1 tsp. GOYA Olive Oil
- 2 cups sliced mushrooms (like white button or baby Portobello)
- 1 green bell pepper, thinly sliced (about 1 cup)
- 1 red onion, thinly sliced (about 1 cup)
- 2 tsp. Goya Minced Garlic
- ½ Cup GOYA Tomato Sauce
- ½ Cup Shredded Mozzarella Cheese
- 2 tsp. Grated Parmesan Cheese

Instructions:

- Heat oven to 400°F. Place tortillas on 2 large baking sheets. Cook, flipping once, until crisp, about 10 minutes; set aside.
- Meanwhile, heat oil in large skillet over medium heat. Add mushrooms, peppers, onions and garlic. Cook until vegetables are soft and tender, about 10 minutes; set aside.
- Spread tortilla crust with 2 tbsp. tomato sauce, ¼ cup vegetable mixture, 2 tbsp. mozzarella cheese and ½ tsp. parmesan cheese; repeat with remaining crusts and toppings ingredients.
- Transfer pizzas to same baking sheets. Cook until cheese is melted, and edges of tortillas are golden brown, about 10 minutes.