

## Tortilla Pizza

Prep time: 5 minutes. Cook time: 10 minutes. Total Time: 15 minutes. Serves: 1.

### Ingredients:

- ½ teaspoon extra-virgin olive oil, plus more for drizzling
- 1 (10-inch) flour or whole wheat tortilla
- ¼ cup tomato or pizza sauce
- ¼ cup cheddar cheese, shredded or choice of cheese
- 1 ounce (small handful) (30g) finely grated Parmesan cheese, divided (optional)
- Kosher salt or table salt
- 2 fresh basil leaves, roughly torn or a pinch dried basil (optional)
- Fresh or canned vegetables, sliced thinly, i.e. mushrooms, peppers, olives (optional)

### Equipment:

Cast iron skillet or Oven proof pan, Grater, Rubber spatula, Metal spatula, Cutting board, Knife.

### Directions:

1. Adjust oven rack to 6 to 8 inches below broiler element and preheat broiler to high. Heat oil in a large cast iron skillet over high heat until shimmering. Reduce heat to medium-low and wipe out excess oil with a paper towel.
2. Place tortilla in skillet with the rougher textured-side facing down. Spread sauce evenly over tortilla all the way to the edges. Spread mozzarella and half of Parmesan evenly over tortilla all the way to the edges. Season lightly with salt. Scatter with basil and drizzle with olive oil.
3. Place skillet under broiler and broil until cheese is melted and starting to brown in spots, 2 to 4 minutes. Remove from the oven and sprinkle with remaining Parmesan. Using a small metal spatula, gently pry edges of pizza loose, releasing the cheese from the skillet. Peek under bottom. If more crispness is desired, place skillet over medium heat and cook, swirling pizza and peeking occasionally, until desired crispness is achieved. Slide pizza out onto a cutting board. Cut and serve immediately.

### Notes:

Experiment with any vegetables you prefer; sauté or steam hard vegetables before topping on pizza. May cook solely on the stovetop with a lid over the pan to melt cheese.

Adapted from <https://www.serious-eats.com/extra-crispy-bar-style-tortilla-pizza-recipe>.