

Mini Pizzas



Recipe by Amber

Penney Farms Princess

INGREDIENTS

1 tbsp extra virgin olive oil
3 extra large flour tortillas
1/4 cup pizza sauce
1 cup shredded mozzarella cheese

mini pepperoni slices
salt to taste
garlic powder
fresh basil, optional garnish

INSTRUCTIONS

Preheat the oven to 400 degrees.

Lightly grease 2 standard 12-cup muffin tins with the extra virgin olive oil.

Using a biscuit/cookie cutter, cut 8-9 rounds out of each extra large tortilla.

Carefully press the tortilla rounds into each muffin cup.

Add about 1/2 teaspoon to 1 teaspoon of pizza sauce to each mini pizza and then gently spread it out evenly.

Add a fairly generous sprinkle of shredded mozzarella to each pizza.

Place the mini pepperoni pieces on each pizza. Then, add a light sprinkle of garlic powder, and season with salt to taste.

Cook the mini pizzas at 400 degrees for approximately 10 minutes, so the cheese is melted and bubbly, and the tortilla is toasty.

Let them cool slightly, then use an offset spatula or small fork to remove them from the muffin tins.

Arrange them on a serving platter, and garnish with fresh basil if you're fancy. Enjoy!