

Tortilla Pizza A Healthy Recipe by the New Jersey Self-Advocacy Project For the recorded video please go to: https://www.arcnj.org/programs/njsap/webinars.html



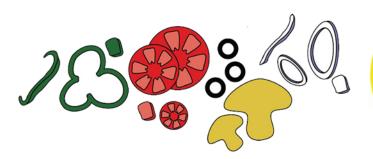
Ingredients:

- •1 whole wheat wrap
- •1/4 cup of tomato sauce
- 1/3+ cup shredded mozzarella cheese





OPTIONAL SUPPLIES: •Diced Healthy Toppings (examples include: sliced peppers, squash, olives, onion, pineapple, tomatoes, sliced mushrooms, basil) •Spice toppings (garlic powder, oregano, red pepper,





Instructions:

- 1. Preheat the oven to 425F
- 2.Prep tortillas on a flat surface.
- 3. Spoon tomato sauce (about 1/4 cup) on tortilla,
- leaving a little space on the edges as a crust.
- **4**. Sprinkle shredded mozzarella on top of the tomato sauce (at least 1/3 cup), or place slices of fresh mozzarella on top of the sauce.
- 5. Add other desired toppings.
- 6. Place tortilla on center rack of preheated oven.
 Bake for 7-10 minutes, then take out of the oven.
 7. Allow the pizza to cool for 2-3 minutes before you cut it up and serve.

TOASTER OVEN OPTION:

Bake the pizza directly on the rack of your toaster oven at 400 degrees for 8 to 11 minutes.