

Mediterranean Tortilla Pizza

Ingredients

- 1 flour tortilla
- ½ tbs. olive oil
- 1 tbs. tomato sauce
- salt and pepper
- ⅓ cup parmesan cheese
- 1 tbs. sun-dried tomatoes
- ½ tsp. capers
- 1 clove garlic, finely diced
- ½ oz. red onion, sliced paper thin
- Instructions
 - Pre-heat oven to 375 degrees
 - Spread olive oil over tortilla using the back of a spoon
 - Spread a thin layer of tomato sauce on top of the olive oil layer
 - Sprinkle with salt and pepper
 - Add a layer of parmesan cheese, then place the toppings (sun-dried tomatoes, capers, garlic, red onion) over the cheese
 - Place directly on oven rack and bake for 6-8 minutes until the edges of the tortilla are nicely browned.
 - Slice using a knife or pizza cutter and serve.