

Crispy-Skilled Tortilla Pizza with Olives, Mushrooms & Mozzarella

Short on time but still craving pizza? This



OVEN
425°F

TIME
7 min

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INGREDIENTS

- 2 10-inch flour tortillas
- $\frac{1}{2}$ cup pizza sauce, divided
- $\frac{1}{2}$ cup shredded mozzarella cheese, divided
- $\frac{1}{2}$ teaspoon dried oregano, divided
- ... cup sliced olives
- ... cup sliced mushrooms
- ... teaspoon red pepper flakes (optional)

Instructions:

1. Preheat Oven:

Preheat your oven to 425°F (220°C).

Place a baking sheet or pizza stone inside to preheat-this gives your pizza a crispy bottom.

2. Build the First Layer:

Place one tortilla on parchment paper.

Spread ... cup pizza sauce evenly on top.

Sprinkle with ... cup mozzarella and ... tsp oregano.

3. Add the Second Layer:

Place the second tortilla directly on top.

Spread the remaining ... cup sauce, ... cup cheese, and ... tsp oregano over it.

Top with olives, mushrooms, and red pepper flakes, or your favorite toppings.

4. Bake:

Using the parchment, carefully transfer the pizza onto the hot baking sheet or pizza stone.

Bake for 5-7 minutes, or until edges are crisp and

cheese is bubbly.

5. Serve:

Let sit for 1 minute, then use a pizza cutter to slice into 4 or 6 slices.

Enjoy hot!

Tips for Crispy Success:

Use a hot pizza stone or preheated sheet pan for best crust texture.

Want extra crunch? Try brushing the bottom tortilla with a little oil before layering.

Go light on the sauce to keep the tortillas from getting soggy.

Want a gluten-free version? Use gluten-free tortillas with the same technique.

Topping Ideas:

Pepperoni & jalapeños

Pesto, mozzarella & cherry tomatoes

Cooked chicken, BBQ sauce & red onion

Spinach & ricotta with garlic oil

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12. Enjoy hot!
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16. Want a gluten-free version? Use gluten-free tortillas with the same technique.
17. Topping Ideas: Switch it up with:

18. Pepperoni & jalapeños
19. Pesto, mozzarella & cherry tomatoes
20. Cooked chicken, BBQ sauce & red onion
21. Spinach & ricotta with garlic oil
22. Or add a side of : Beer Cheese Dip for dipping the crust edges
23. Storage & Leftovers: Best fresh-tortilla pizzas are crispiest right out of the oven
24. If storing: Fridge: Keep slices in an airtight container for up to 3-4 days
25. Reheat: In oven or toaster oven at 350°F for 5 minutes to re-crisp

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-skilled-tortilla-pizza-with-olives-mushrooms-mozzarella/>