Thin Crust Pizza
Cheap, Fast, and Healthy – October 2013

Ingredients:
- 1 medium-large high fiber tortilla
- 1 stick light string cheese
- 2 tablespoons pizza sauce
- Dash of Italian seasoning, garlic powder, and onion powder
- Green pepper, sliced or diced
- 1 small can olives
- Handful of spinach

Directions:
1. Pre-heat oven to 375 degrees. Spray cookie sheet with nonstick spray.
2. Lay tortilla on cookie sheet and bake for about 5 minutes, or until tortilla is slightly crispy.
3. Shred the string cheese with your hands.
   a. Option: If available, break string cheese into the thirds and place in a food processor – blend until shredded.
4. Prep vegetable toppings to desired size.
5. Flip tortilla and spread with sauce, leaving a half inch border. Sprinkle with spices, green pepper, olives, spinach, and cheese.
6. Bake until cheese has melted and tortilla is crisp (about 5 minutes or less, depending on the oven). Slice and serve.