

chattavore

TORTILLA VEGETABLE PIZZAS

Prep Time: 10 minutes

Cook Time: 20 minutes

Yield: 4 pizzas

- 4 8-inch flour tortillas (I used whole-wheat)
 - olive oil spray or olive oil
 - 2 tablespoon butter
 - 2 tablespoons flour
 - 1 cup milk
 - salt and pepper
 - 1 5-ounce package baby spinach
 - 4 ounces mozzarella cheese, shredded
 - 1 can artichoke hearts, drained, dried, and thinly sliced
 - 2 medium tomatoes, seeded and diced
1. Preheat the oven to 400 degrees. Place the tortillas on a baking sheet. Spray or brush with olive oil. Bake the tortillas until lightly browned, about 10 minutes.
 2. While the tortillas are baking, melt the butter in a medium saucepan. Whisk in the flour and cook for about one minute. Slowly pour in the milk, whisking constantly. Cook until thickened. Salt and pepper to taste. Stir in the spinach and cook until wilted.
 3. Divide the spinach cream sauce among the tortillas. Top with the shredded cheese then the artichoke hearts. Bake until the cheese is melted and beginning to brown.
 4. Remove the tortilla pizzas from the oven and divide the tomatoes among the pizzas. Serve immediately.