

TORTILLA PIZZA RECIPE



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Directions:

1. Preheat oven to 425 degrees Fahrenheit
2. Poke holes in the tortilla. This will make it crispy.
3. Take about one tablespoon of tomato sauce and spread over the tortilla
4. Sprinkle cheese (About ¼ cup)
5. Add your favorite toppings.
6. Cook in the oven oven for about 10 minutes. (The tortilla edges should look crispy, and the cheese fully melted).
7. Allow it to cool.
8. Eat and enjoy!



**DING!
DONE!**

If you'd like to post your pizza,
let us know with the hashtag #Storyologist!

A note from Page

You'll need help from
an adult for this one!

THREE PIZZA FACTS:

1. 350 Pizzas are eaten every second in the US.
2. The World Record for the largest pizza is 122 Feet, 8 inches in diameter.
3. In Scotland, deep fried pizza is a common choice.

Ingredients:

- 1 Large Tortilla (regular or whole wheat)
- 1 Tablespoon of tomato sauce
- ¼ Cup of Shredded Mozzarella
(or any kind of shredded cheese)

Toppings:

- Mushrooms
- Peppers
- Olives
- Pepperoni
- Pickles
- Basil
- Tomatoes
- Pineapple

Whatever Else You Can Think Of!

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