



Cast Iron Pizza



SHOPPING LIST

- 1 tsp. Olive Oil
- 1 10-inch Flour or Sprouted Tortilla
- 1/4 cup Pizza Sauce
- 1/2 cup Shredded Pizza Cheese Blend
- Your Favorite Pizza Toppings

INSTRUCTIONS

- Preheat oven to 500° F.
- Prepare your pizza toppings if necessary.
- Heat oil in a large cast iron skillet over high heat until shimmering. Reduce heat to medium-low and wipe out excess oil with a paper towel.
- Place tortilla in skillet.
- Spread sauce evenly over tortilla all the way to the edges.
- Spread half of the cheese over tortilla going all the way to the edge.
- Spread your toppings over the tortilla and top with the remaining cheese.
- Place skillet in preheated oven for 4 – 5 minutes or until cheese is melted.
- If you like your pizza extra crispy you can leave it in for longer, just be careful not to burn the cheese.
- Remove skillet from oven.
- Loosen the edges of the pizza with a small spatula and slide your pizza out on to a plate.
- ENJOY!