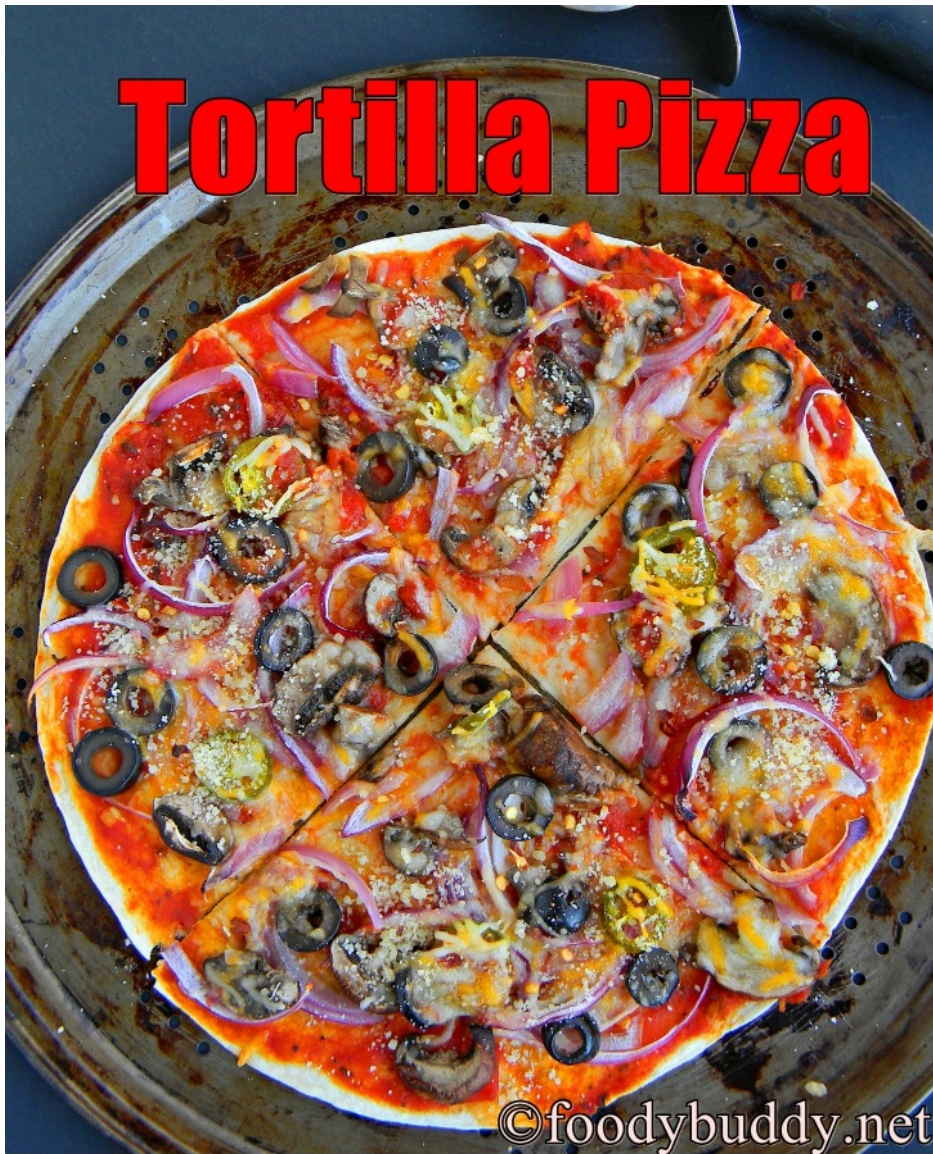


Easy Tortilla Pizza Recipe / Thin Crust Pizza



Easy tortilla pizza recipe is nothing but pizza made with store-bought tortilla as base and I used toppings like red onions, black olives, mushroom and jalapeño. This is an easy homemade thin crust pizza and they are yummy in taste. You can make it plain with cheese or add any topping of your choice. I have been making this for years, they are quick and easy way to make tasty dinner and it saves money. You can make it healthy by using whole wheat tortilla or even chapathi (Indian bread). If you like thin crust pizza, this is a good thing to try.

Easy Homemade Tortilla Pizza

Recipe

Ingredients for Easy Tortilla Pizza Recipe

Preparation Time : 10 Mins Cooking Time :7 mins Serves:2

- 1 Big Flour Tortilla
- 3 Tbsp of Pizza Sauce (Marinara)
- 1/4 Cup of 4 State Cheddar Cheese
- Handful of Chopped Black Olives
 - 7-10 Chopped Jalapenos
- Handful of Chopped Baby Bella Mushroom
 - 1/2 Red Onion, Thinly Sliced
 - 1/4 Tsp Italian Seasoning
 - Dash of salt and Pepper
 - Parmesan Cheese to taste



Method for Easy Tortilla Pizza Recipe

- Place the tortilla in a baking plate, spread the sauce evenly across the tortilla, leaving 1/2 inch around the edges.
- Sprinkle with cheese, onions, black olives, jalapenos, mushroom, italian seasoning, salt and pepper.
- Broil the oven to high. Place the baking plate in an oven and broil it until the cheese melts and the edges of the tortilla are lightly browned, about 5-7 mins.
- Let the pizza cools down for 5 mins, put some parmesan cheese on top and then slice it.
- Yumma tortilla pizza is ready to serve.

Tips

- You can use whole wheat tortilla instead of white flour tortilla.
- Use any kind of cheese of your choice.
- Add veggies of your choice for topping like bell pepper, spinach.
- Instead of broiling, you can also bake it at 400° F for 10 mins.
- If you have cast iron pan, you can also use that for making pizza.

Easy Tortilla Pizza



Tags: [easy tortilla pizza](#), [easy tortilla pizza recipe](#), [tortilla pizza recipe](#), [tortilla pizza](#), [pizza recipe using tortilla](#), [vegetarian tortilla pizza](#), [veggie lovers pizza](#), [cast iron pizza](#), [simple tortilla pizza](#), [crispy and quick tortilla pizza](#), [thin crust pizza recipe](#), [how to make tortilla pizza at home](#), [prepare easy tortilla pizza](#), [homemade pizza recipe](#), [easy dinner pizza recipe](#)

[Ellu Urundai / Sesame Seeds Ladoo / Til Ladoo](#)



Ellu Urundai Recipe / Sesame Seeds ladoo / Til Ladoo is a simple, traditional and tasty sweet popular in both North and South India. They are made with just 3 ingredients, they are sesame seeds, jaggery and salt. Sesame ladoo is a quick to make sweet ready in just 10 mins. These ladoos are rich in Iron and calcium, so they are great snacks for kids. Also you can make this ladoo during festival occasions like Vinayagar chaturthi or Diwali or any occasion. You can use this ellu urundai as pooranam (stuffing) while making kozhukattai. Try this ellu urundai recipe at home and let me know how it turned out.

Sesame Seeds Ladnoo



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Ingredients for Ellu Urundai

Preparation Time: 5 mins Cooking Time: 5 mins Serves: 5
ladoo

- 1/3 Cup of Ellu (Sesame Seeds /Til)
- 1/3 Cup of Jaggery
- Pinch of Salt

Method for Ellu Urundai

- Heat a pan, dry roast the sesame seeds until it starts crackling. Remove and keep it aside.
- In a mixie, add ellu, powdered jaggery and salt, grind until everything is well combined . Remove and make lemon size balls.
- Yummy sesame ladoo is ready to serve.

Tips

- You can use white sesame seeds instead of black.
- You can add ghee while making ladoo.
- If you have jaggery, make balls with sugar or honey.
- Adding salt enhances the sweet taste of ladoo.



Tags: [ellu urundai](#), [ellu urundai recipe](#), [sesame seeds ladoo](#), [sesame ladoo recipe](#), [til ke ladoo](#), [make ellu urundai at home](#), [prepare sesame seeds ladoo](#), [ellu recipe](#), [ellu urundai for vinayagar chaturthi](#), [easy ladoo recipe](#), [til ladoo](#),

Mushroom and Tricolour Pepper Pasta Recipe



Mushroom and Tricolour Pepper Pasta Recipe is a delicious, colourful and flavorful pasta dish. The cooked pasta is tossed with cheese, bell peppers and mushroom, seasoned with Italian

herbs and garlic. Here I used penne pasta, you can use any variety of pasta. I have used tri colour bell pepper and mushroom in this pasta dish, you can use any vegetables of your choice and customize the recipe. This penne pasta recipe with pepper and mushroom is an easy, satisfying and comforting meal. You can have this pasta for breakfast or lunch or dinner.

Ingredients for Mushroom and Tricolour Pepper Pasta Recipe

Preparation Time: 20 mins Cooking Time: 10 mins Serves: 2

- 1 Cup of Uncooked Penne Pasta
 - 1 Yellow Onion, Chopped
 - 2 Garlic, Chopped
- 5 Baby Bella Mushroom, Sliced
 - 6 Black Olives, Sliced
- 2 Tbsp of Chopped Red Bell Peppers
- 2 Tbsp of Chopped Yellow Bell Peppers
- 2 Tbsp of Chopped Orange Bell Peppers
- 3 Tbsp of Shredded Triple Cheddar Cheese
 - 3 Tbsp of Parmesan Cheese
 - 1/2 Tsp of Dried Oregano
- 1/2 Tsp of Black Pepper or to taste
 - Salt to taste
 - 1 Tbsp of Olive Oil

Method for Mushroom and Tricolour Pepper Pasta Recipe

- Cook pasta according to packaging directions. Drain the pasta and keep it aside.
- Meanwhile in a large skillet, heat oil, add onion and garlic, saute this until it turns golden brown.
- Add tri colour bell peppers, mushroom, oregano, salt and pepper, saute this for 3 mins in a high flame.
- Reduce the flame, add cooked pasta, cheddar cheese. Stir well with veggies for a min.
 - Finally add black olives and parmesan, mix well.
- Yummy tri colour pepper pasta with mushroom is ready to serve.

Tips

- You can use any kind of pasta like fusili or rigotoni or farfalle.
- Add any kind of cheese like gorgonzola cheese or feta cheese or just use parmesan cheese.
 - If you love cherry tomatoes, add them.

Pasta with peppers & mushroom



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Tags: [Mushroom and tri colour pepper pasta recipe](#), [tri colour pepper pasta](#), [make tri colour pepper pasta at home](#), [tri colour pepper penne pasta recipe](#), [penne pasta recipe with mushroom](#), [pasta recipe](#), [vegetarian pasta recipe](#), [lunch pasta recipe](#), [pasta recipe with cheddar cheese](#)

