



tortilla thin crust pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 flour tortillas (6" diameter)
- 1 can pink salmon, or tuna (6 oz)
- 6 raw jumbo shrimps
- 1 tbsp minced onion
- lots of cilantro, roughly chopped
- 2 heap tbsp mayo
- 3 slices single serve cheese
- white pepper
- salt
- chili powder

Instructions

i'm eating it while writing this recipe down. yum...

pour away the liquids from the can of pink salmon/tuna (i recommend reserving the liquid for making carbonara pasta or something else). Add the onion, cilantro, mayo, and generous amounts of white pepper. mix them up and divide it onto the 3 tortillas. cut the shrimps into tiny bite size pieces and season with a little salt and pepper, layer it over the salmon/tuna. sprinkle chili powder all over. place the cheese over the topping and bake in preheated oven at 400F for 10 minutes. garnish with more cilantro and voila! the outer edges of the tortilla will be crispy, giving it a nice lil crunch when you munch into it...