

# © CHICKPEA CHICKS hummus

## SMOKIN! HUMMUS TORTILLA PIZZA

- 1 tub of Chickpea Chicks SMOKIN' Hummus (or CINCY STYLE)
- Corn Tortillas, small
- Onion, chopped
- Sweet Pepper, chopped
- Sliced Mushrooms, optional
- Kosher salt + Pepper
- Shredded Mozzarella
- Extra Virgin Olive Oil
- \*Optional Garnish: Chive Blossoms, Green Onions or Fresh Herbs

Preheat oven to 425°. Lay 6 corn tortillas on a baking sheet & spread a layer of hummus. Add chopped onion, peppers & optional mushrooms. Lightly season with kosher salt & pepper. Sprinkle mozzarella & drizzle lightly with olive oil. Bake for 11-15 minutes & check for your cheese to be lightly golden & bubbly. Garnish with optional ingredients & let rest for 10 minutes before serving.

\*I use a convection oven, so it takes 11 minutes. It may take 5-10 minutes longer for a traditional oven.

Makes 6 small pizzas

Enjoy!

