



BUFFALO CHICKEN TORTILLA PIZZA

Ingredients

2 Mission® Carb Balance® Burrito Whole Wheat Tortillas

½ cup Low-fat ranch dressing

2 cups Rotisserie chicken, prepared, shredded

½ cup Buffalo wing sauce, prepared

½ cup Blue cheese, crumbled

½ cup Mozzarella cheese, shredded

¼ cup Red onion, diced

¼ cup Celery, diced

Instructions

1. Preheat oven to 400°F. Place a cookie sheet upside down in the oven on a rack.
2. In a bowl, combine the shredded rotisserie chicken and Buffalo wing sauce. Mix well.
3. To assemble: Spread each tortilla with 2 tbsp. ranch dressing. Top the dressing with 1 cup chicken mixture, ¼ cup mozzarella, ¼ cup blue cheese, 2 tbsp. red onions, and 2 tbsp. celery. Repeat.
4. Carefully place the pizzas on the hot cookie sheet in the oven. Bake the pizzas until the cheese has melted and the edges of the tortillas are golden brown, 7-10 minutes. Once baked, remove from oven, cut the pizzas into wedges and serve.

Serves 8