

# Tostada Pizzas

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You will need:

Tostada shells

Pizza sauce (here's a quick and easy recipe that requires no cooking)

Mozzarella cheese, shredded

Pepperoni

Other toppings of choice\*

Line a baking sheet with foil and set aside. Spread a tablespoon of pizza sauce over each tostada shell, then sprinkle with cheese and toppings. Broil on high for 1-2 minutes, keeping the oven light on so you can remove them before they burn. They cook quickly so do keep an eye on them-mine took just a little over a minute to get melty and hot. Serve immediately.

*\*Be careful with adding too many veggies as they could water out and make the crispy tostada shells soggy.*