

Avocado Breakfast Pizza

NF **SF** **30**

2 (10-inch) flour tortillas
Nonstick cooking spray
1 avocado, peeled and pitted
Juice of ½ lime
¼ teaspoon sea salt
¼ teaspoon black pepper
¼ cup thinly sliced cherry tomatoes
¼ cup chopped fresh basil
Red pepper flakes

SERVES 2 TO 4 • PREP TIME: 5 MINUTES • COOK TIME: 10 MINUTES

Pizza: Any meal. Any time. Any place. I want it in my life every day in any form possible, and this is my favorite breakfast of all time. The crispy tortilla shell with creamy avocado mash is a dream team combination, with just a sprinkle of red pepper flakes and chopped basil to make it pop. You're welcome.

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper.
2. Place the tortillas on the prepared baking sheet and lightly coat with nonstick cooking spray. Bake for 5 minutes, flip, and spray again. Bake for 3 more minutes, or until they are slightly browned and crisp.
3. In a medium bowl, mash the avocado with the lime juice, salt, and pepper.
4. Spread the avocado mash on each tortilla and top with the tomatoes. Sprinkle with basil and red pepper flakes.

VARIATIONS

DELUXE AVOCADO BREAKFAST PIZZA: Top off this recipe with Scrapy Scrambler (page 138) for a heartier breakfast pizza.

SUMMER VEGETABLE AVOCADO BREAKFAST PIZZA: Top off this recipe with Summer Squash Skillet (page 163). You will have more than enough squash left over from the recipe; use it as a side dish for dinner.

TIP: If you have ripe avocados on hand and you want to use them up, move right along to the Guacamole (page 172). Use any of these variations in place of the avocado mash in this recipe. You'll still have some left over for dip.