



Margherita Pizza



- Mission Tortilla Wraps – Assorted Flavors
- 1 - 2 tablespoons Italian Dressing
- Fresh Spinach or other veggies
- 1 garlic clove or minced garlic
- 1 teaspoon fresh thyme leaves, chopped
- 1 teaspoon fresh oregano leaves, chopped
- 1 cup + shredded Mozzarella Cheese
- 3 tablespoons fresh basil leaves, julienned or snipped
- Kosher salt and pepper to taste (Optional)

Servings = 4

Nutrition provided from the herbs in this recipe:

155 IU of Vitamin A

7 mcg of Vitamin A, RAE

14 mg of Vitamin C

13 mcg Vitamin K

2 mcg Folate

14 mg Calcium

2 mg Phosphorus

2 mg Magnesium

19 mg Potassium

Per Serving

Preheat the oven to 400 degrees F.

Spread Italian Dressing over flavored wrap. Add spinach or other veggies. Sprinkle with thyme, oregano some of the basil, and add salt and pepper (optional). Sprinkle cheese to cover and top with more basil. Bake until cheese has melted and begins to turn golden. Remove from oven and let rest for a couple of minutes. Slice, serve and enjoy! Great with fresh salad as a side!

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