

Fresh Tortilla Pizzas

This is a five-minute, six-ingredient summer lunch. If you don't have in season tomatoes or a creamy, high-fat cheese (try this creme-fraiche enriched [Supreme](#) or a buffalo mozzarella), then don't bother.

Makes 2 small pizzas (serves 1 or 2)

2 whole wheat flour tortillas

Extra-virgin olive oil

4 to 8 slices ripe summer tomatoes, depending on size and variety

Fresh cheese

Freshly cracked black pepper

1 to 2 sprigs fresh oregano or a few small basil leaves

Place the tortillas side by side on a rimmed baking sheet and brush with a thin layer of olive oil. Arrange the tomatoes and chunks of cheese, slightly overlapping, next to each other. Slip under the broiler for about 2 minutes, or until the edges of the tortillas darken and the cheese melts and begins to bubble.

Drizzle with additional olive oil, if desired, and sprinkle with fresh black pepper. Top with oregano leaves or torn basil, and serve at once.