

Salmon Avocado Pizza

Makes one 10-inch tortilla size pizza (1-2 servings)

Use home-grown, grass-fed and organic ingredients whenever possible.

Ingredients:

1 - 10" tortilla

1 tsp + 1/2 tsp freshly pressed garlic

1 TBSP olive oil

4 oz cream cheese, softened

1 tsp dill weed (I like Pampered Chef Dill Mix) - or 1 TBSP fresh dill weed

1/2 tsp freshly pressed garlic

Thinly sliced red onion (to taste)

1 cup grated mozzarella and/or cheddar cheese, divided in 1/2 cup amounts

100 grams (4 oz) cooked or smoked salmon, boneless

1 avocado

Lemon Pepper Rub or Rosemary Herb Seasoning Mix

1/2 - 1 cup rough-chopped arugula or baby spinach

Directions:

1. Press the garlic cloves in two separate amounts. Set the 1/2 tsp amount aside.
2. On a 12-inch baking stone, brush the tortilla with the olive oil, then with the 1 tsp freshly pressed garlic clove.
3. In a small bowl, mix the dill weed and 1/2 tsp freshly pressed garlic together with the cream cheese. Spread this on the tortilla.
4. Thinly slice the red onion and layer on top of the cream cheese mixture.
5. Sprinkle with 1/2 cup of the grated cheese.
6. Break apart the salmon with your fingers and place evenly over the onion slices.
7. Slice the avocado in strips and place on top.
8. Sprinkle with the Lemon Pepper Rub or Rosemary Herb Seasoning Mix
9. Add the final 1/2 cup of grated cheese
10. Bake in a preheated 390° oven for 10 minutes, or until cheese is melted.
11. Top with the chopped arugula or baby spinach.
12. Let rest for 2-3 minutes, then cut in 6 pieces and enjoy!

Note: Substitute chicken for the salmon, if desired.