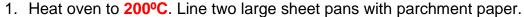
## **Tortizzas**

(vegetarian)

- 3 to 4 cucumbers, scrubbed and cut into 13-mm dice (about 2 C)
- 2 ripe medium tomatoes, cut into 13-mm dice (about 2 C)
- 1½ tsp kosher salt
- 8 (15-cm) soft flour tortillas
- 450 g shredded mozzarella
- 2 tsp dried oregano
- 245 g plain yogurt
- 1 large garlic clove, finely grated
- 1 T fresh lemon juice
- 2 tsp honey, plus more for drizzling
- 118 g crumbled feta (or ricotta, cottage cheese)
- 1 ripe avocado, halved and thinly sliced
- ½ C packed fresh flat-leaf parsley leaves and tender stems



- 2. Toss the **cucumbers**, **tomatoes** and ½ **tsp salt** in a colander set in the sink and toss to combine. Let sit to drain excess liquid, **about 10 minutes**.
- 3. Meanwhile, arrange the **tortillas** on the sheet pans, four per pan, and sprinkle each with the **mozzarella** and dried **oregano**. Bake until the cheese is melted and lightly browned, and the tortillas' edges are crispy but still pale, 8 to 10 minutes.
- 4. While the tortillas are baking, make the yogurt sauce: In a small bowl or measuring cup, whisk together the **yogurt**, **garlic**, **lemon juice**, **honey** and the remaining 1 tsp **salt**.
- 5. To serve, evenly divide the drained **cucumbers** and **tomatoes** among the tortillas.
- 6. Top each with **feta**, **avocado** and **parsley**, and spoon the **yogurt sauce** over everything, leaving some back to serve on the side. As a final flourish, lightly drizzle the tortizzas with **honey**. You can eat these flat like mini pizzas or folded like tacos.

https://cooking.nytimes.com/recipes/1022541-

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