

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
1. Heat oven to **200°C**. Line two large sheet pans with parchment paper.
 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-tortizzas?campaign_id=58&emc=edit_ck_20210918&instance_id=40725&nl=cooking®i_id=68432057&segment_id=69318&te=1&user_id=216838a0afb8156de1347571cab705bf