

Prep Time: 10 minutes
Cook Time: 15 minutes
Total Time: 25 minutes

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Introduction

In the mood for pizza but short on time? These Mediterranean Smoked Ham Tortilla Pizzas are your new weeknight savior. They deliver all the joy of a crispy, cheesy pizza without the wait for dough to rise. Using a simple flour tortilla as the base creates an incredibly thin and crispy crust that holds up beautifully to a mountain of fresh, vibrant toppings.

We're taking a flavorful journey to the Mediterranean with smoky ham, briny olives, sweet sun-dried tomatoes, and creamy feta cheese. A final drizzle of a tangy balsamic glaze ties

everything together in a perfect balance of flavors and textures. This recipe is not just fast; it's also incredibly versatile, making it perfect for a quick family dinner, a fun build-your-own pizza night, or a sophisticated appetizer cut into wedges. Get ready for a delicious, fuss-free meal that feels anything but ordinary.

Why You'll Love This Recipe

- **Quick & Easy:** Ready in under 30 minutes from start to finish.
 - **Crispy Crust:** The tortilla base gets beautifully golden and crunchy in the oven.
 - **Bursting with Flavor:** A perfect harmony of smoky, salty, sweet, and tangy tastes.
 - **Customizable:** Easily swap toppings to suit your preferences or what's in your fridge.
 - **Great for Any Occasion:** Perfect for a solo lunch, a family dinner, or party appetizers.
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Ingredients

- 4 large (10-inch) flour tortillas
- 1 cup marinara or good-quality pizza sauce

- 2 cups (8 oz) shredded low-moisture mozzarella cheese
 - 8 slices smoked ham, cut into quarters
 - 1/2 cup sun-dried tomatoes (packed in oil), drained and sliced
 - 1/2 cup Kalamata olives, pitted and halved
 - 1/2 small red onion, thinly sliced
 - 1/2 cup crumbled feta cheese
 - 1/4 cup fresh basil leaves, for garnish
 - For the Balsamic Glaze (Optional but Recommended):
 - 1/2 cup balsamic vinegar
 - 2 tablespoons honey or brown sugar
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Equipment

- Baking sheet(s)
 - Parchment paper or a silicone baking mat
 - Small saucepan (if making balsamic glaze)
 - Pizza cutter or sharp knife
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Instructions

Step 1: Preparation & Preheat

Time: 5 minutes | Intensity: Low

1. Preheat Oven: Preheat your oven to 400°F (200°C). If using a pizza stone, place it in the oven to preheat as well.
2. Prepare Baking Sheet: Line a large baking sheet with parchment paper or a silicone baking mat. If you are making all four pizzas at once, you may need two baking sheets.
3. Prep Toppings: While the oven preheats, prepare your toppings. Slice the sun-dried tomatoes, halve the olives, thinly slice the red onion, and quarter the ham slices. Crumble the feta cheese if it isn't already.

Step 2: Assemble the Pizzas

Time: 5 minutes | Intensity: Low

1. **Sauce Base:** Lay the tortillas flat on your prepared baking sheet(s). Spoon about 1/4 cup of marinara sauce onto each tortilla. Use the back of a spoon to spread it evenly, leaving a 1/2-inch border around the edge for a “crust.”
2. **Add Cheese:** Sprinkle 1/2 cup of shredded mozzarella cheese over the sauce on each tortilla.
3. **Add Toppings:** Evenly distribute the smoked ham, sun-dried tomatoes, Kalamata olives, and red onion over the mozzarella.
4. **Finish with Feta:** Top each pizza with a sprinkle of crumbled feta cheese (about 2 tablespoons per pizza).

Step 3: Bake to Perfection

Time: 10-12 minutes | Intensity: Medium

1. **Bake:** Place the baking sheet(s) in the preheated oven. Bake for 10-12 minutes, or until the cheese is melted, bubbly, and slightly golden, and the edges of the tortillas are crisp and browned.
2. **Watch Closely:** Keep an eye on them towards the end of the baking time, as tortillas can go from perfectly crisp to burnt very quickly.

3. Make the Balsamic Glaze (Optional): While the pizzas bake, combine the balsamic vinegar and honey (or brown sugar) in a small saucepan. Bring to a simmer over medium heat, then reduce heat to low. Simmer, stirring occasionally, for 5-8 minutes, or until the mixture has reduced by half and coats the back of a spoon. Set aside to cool; it will thicken as it cools.

Step 4: Finishing & Serving

Time: 2 minutes | Intensity: Low

1. Cool Slightly: Carefully remove the baking sheet from the oven. Let the pizzas rest for 1-2 minutes. This allows the cheese to set slightly, making them easier to slice.
2. Garnish: Scatter fresh basil leaves over the top of each pizza.
3. Drizzle: If using, drizzle the balsamic glaze over the pizzas in a zigzag pattern.
4. Slice and Serve: Use a pizza cutter or a sharp knife to slice each tortilla pizza into quarters or sixths. Serve immediately while hot and crispy.

Recipe Intensity Summary

- Preparation: Low

- Assembly: Low
 - Cooking: Medium (Requires attention at the end to prevent burning)
 - Overall: Easy
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Recipe Notes & Variations

- Crispy Crust Tip: For an extra-crispy crust, you can lightly brush the edges of the tortilla with olive oil before baking. You can also pre-bake the plain tortillas for 2-3 minutes before adding toppings.
- Cheese Swaps: Not a fan of feta? Try goat cheese, shaved Parmesan, or a smoked Gouda for a different flavor profile.
- Vegetarian Version: Omit the smoked ham and add sliced artichoke hearts, roasted red peppers, or sautéed mushrooms for a delicious meat-free option.
- Spicy Kick: Add a pinch of red pepper flakes to the sauce or garnish with sliced pepperoncini.
- Herb It Up: Dried oregano or Italian seasoning can be sprinkled over the sauce before adding the cheese.

Storage & Reheating

- **Storage:** These pizzas are best enjoyed fresh. However, you can store leftovers in an airtight container in the refrigerator for up to 3 days.
- **Reheating:** To re-crisp the crust, reheat in an oven toaster oven at 375°F (190°C) for 5-7 minutes, or until heated through. The microwave will make the tortilla soft and chewy, so it is not recommended.

Nutrition Information (Estimated)

Per Serving (1 pizza, without optional balsamic glaze):

- **Calories:** ~510 kcal
- **Protein:** 26g
- **Carbohydrates:** 45g
- **Fat:** 25g
- **Saturated Fat:** 10g

- Fiber: 4g
- Sugar: 6g
- Sodium: 1450mg