

CHEDDAR, BRUSSEL SPROUT AND BACON "PIZZA"

- 8 oz Flour tortillas
- 1 tsp Extra-virgin olive oil
- Brussels sprouts
- 2 slices Bacon, crispy
- Great Lakes Cheese Extra Sharp Cheddar Cheese
- 1 tsp. Fresh thyme leaves
- Pinch of kosher salt
- Pinch of ground black pepper

1. Brush each side of the tortillas with the olive oil and place on a wire rack on a backing sheet.
2. Crumble half of the cheese onto the tortillas.
3. Peel all the leaves off of the sprouts and sprinkle the leaves evenly across the tortillas.
4. Rough chop the bacon and sprinkle that onto the "pizzas."
5. Crumble the remaining cheddar on to the "pizzas," then season with the sea salt, pepper and thyme leaves.
6. Place the pizzas into a pre-heated 450-degree oven and bake until crispy and the sprouts have begun to brown (about 10 minutes).
7. Cut into wedges and serve will still warm.