Tortilla Pizzas
Serves 6

GUACAMOLE
3 avocados, halved, pitted, peeled, and thickly sliced
3 tablespoons chopped fresh cilantro
2 tablespoons chopped pickled jalapenos (from a jar of nacho-style)
2 tablespoons pickled jalapeno brine
2 tablespoons lime juice
Salt, to taste
1. In a bowl, use a fork to coarsely mash the avocados. Stir in the cilantro, jalapenos, jalapeno brine, lime juice, and salt.
2. Taste for seasoning and add more jalapenos or salt, if you like.

TORTILLAS
1/2 cup pumpkin seeds
1/3 cup olive oil, or more if needed
Salt, to taste
1/4 teaspoon chile powder, or more to taste
12 (7-inch) whole-wheat tortillas or tortillas of your choice (flour or corn)
1/2 large red onion, thinly sliced
3 cups grated sharp cheddar
2 fresh jalapenos, seeded and chopped
Handful fresh cilantro leaves (for garnish)
2 limes, quartered (for serving)
1. Set the oven at 425 degrees. Have on hand 2 rimmed baking sheets.
2. In a small skillet over medium heat, stir together the pumpkin seeds and 1 teaspoon of the olive oil. Cook, stirring the seeds, for 3 to 4 minutes, or until they start to crackle and turn light brown. Remove from the heat and sprinkle with salt and chile powder.
3. On each of the 2 baking sheets, spread 3 tortillas. Drizzle each with about 1 teaspoon of the olive oil. With a pastry brush or your fingers, spread the oil over the tortillas. Bake for 5 minutes, or until the edges are brown and crisp.
4. Remove the pans from the oven. Sprinkle each tortilla with some onion and about 1/4 cup of the cheese. Return the pans to the oven and bake for 5 to 6 minutes, or until the cheese melts and the edges are golden. Transfer the pizzas to a cutting board to cool for 2 to 3 minutes. Cook and top the remaining tortillas in the same way.
5. Dot the guacamole over the tortillas. Sprinkle each with fresh jalapenos, pumpkin seeds, and cilantro leaves. With a knife or a pizza cutter, cut each round into quarters. Serve hot with lime wedges.

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