

Eli's Enchilada Pizzas



Makes 30

2 boxes mini Phyllo Dough shells

1/2 pound ground beef

1c pizza sauce

ANY OR ALL OF THE FOLLOWING (the more ingredients you use, the less of each you'll need to fill all of the shells):

1/2c mushrooms, sliced

1/2c onion, diced

2 garlic cloves, finely minced

6 sun~dried tomatoes in oil, drained, chopped

1/4c red bell pepper, diced

12 black or green olives, diced

4oz mozzarella cheese, shredded

4oz cheddar cheese, shredded

1/4c Parmesan cheese, shredded

2T basil, fresh, chopped

Preheat oven to 400. In large skillet, cook ground beef. Drain fat. Add all the pizza ingredients you're using, except cheese. Allow to cool before adding cheese. This filling can be made 24 hours in advance of filling shells and kept, covered, in the refrigerator.

Stuff mini phyllo shells with beef~cheese mixture. Garnish with additional cheese, if desired.

Bake 8~10 minutes or until filling is hot and bubbly.

Prepare Ahead Tip

Mini pizzas can be made 24 hours in advance, covered and refrigerated. Bring to room temperature before baking.