

Bacon and Caramelized Onion Melts



Ingredients

8 Fajita Size tortillas

1 large white onion, thinly sliced

1 cup Arugula

4 thick strips bacon, thinly sliced

Vegetable oil cooking spray

1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 F. Place onto a large non-stick backing sheet. Spray tortillas lightly with cooking spray. Bake in oven for 3 minutes, flip tortillas and bake for an additional 3 minutes. Cook the bacon in a large skillet over medium heat, until browned and crispy. Remove cooked bacon from pan, drain on paper towel. Using same pan sauté sliced onion until golden brown. Top tortillas with cooked Bacon and onions and top with shredded mozzarella cheese. Return to oven and bake an addition 5 minutes, or until cheese is melted. Cut into quarters and top with fresh arugula. Makes 24 pieces.