Hawaiin Enchiladas

6 small flour tortillas
1 ½ cups pizza sauce or marinara
12 slices ham, chopped
6 sliced cooked turkey bacon, crumbled
2 cups baby spinach
1 red or green bell pepper, chopped
1 cup chopped pineapple
1 ½ cups shredded mozzarella cheese
2 tablespoons fresh chopped basil

Preheat oven to 350 degrees.

Spray sauté pan with cooking spray. Cook chopped ham for a few minutes until heated through. Set aside.

Lay tortilla on work surface and spread 2 tablespoons of sauce on each one.

Sprinkle each with ham, bacon, spinach, pepper, pineapple, basil, and mozzarella cheese (reserving ½ cup cheese for top).

Roll up and place in 8x8 baking dish that has been sprayed with cooking spray.

Pour remaining sauce over top and sprinkle remaining cheese on top.

Bake, uncovered, for 15 minutes or until cheese is melted.

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