



Nduja Double Decker Mexican Pizza

Prep time: 15 Cook Time: 15 Servings: 1

Combo/Fusion,Appetizers/Sides/Snacks,Entrees,Fry-Ready Tortillas,Casual Dining,Fine Dining,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Fry-Ready Tortilla	37183		1 Each
Nduja Pizza Spread		See Related Recipe	6 Oz.
Basil		fresh, torn	As Needed
Arugula			As Needed
Balsamic Vinegar			As Needed
Mozzarella		torn	3 Oz.
Tomatoes		diced	1/3 cup
Aged Parmesan		shredded	As Needed



Instructions

1. To assemble one pizza, prepare two 10" Mission® Fry-Ready™ Flour Tortillas according to package instructions.
2. Spread 6 oz. of the Nduja Pizza Spread on top of one of the crispy tortillas.
3. Place second tortilla on the Nduja Pizza Spread.
4. In a mixing bowl, combine one three-finger pinch of arugula with one three-finger pinch of basil and dress with balsamic vinegar until well coated.
5. Top pizza with dressed greens, 1/3 cup diced tomatoes, and 3 oz. torn mozzarella and bake until warm and cheese is beginning to melt.
6. Garnish with fresh grated parmesan.



Nduja Pizza Spread

Prep time: 10 Cook Time: 10 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Nduja			12 Oz.
Yellow Squash		diced	9 Oz.
White Beans			9 Oz.
Roasted Red Bell Peppers		prepared	18 Oz.

Instructions

1. Combine all ingredients in sauté pan over medium heat. Heat until squash is tender and mix is heated through.
2. Hold hot for service.

