



Smoked Salmon Pizza

Prep time: 10 Cook Time: 10 Servings: 12

Combo/Fusion,Appetizers/Sides/Snacks,Better For You,Wraps,Casual Dining,Seafood

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Spinach Herb Wraps	10251		12 Each
Mascarpone		softened	1 Lb. + 14 Oz.
Lemon zest			2 Tbsp. + 2 tsp.
Dil		chopped	1/4 Cup + 1 Tbsp.
Salt			1 pinch
Smoked salmon		thinly sliced	3 Lbs.
Arugula			1 Lb. + 2 Oz.
Capers			6 Oz.
Crème fraiche			1 1/2 cup



Instructions

1. Combine mascarpone, lemon zest, dill, and salt and stir to evenly combine. Cover and refrigerate overnight to allow flavors to marry.
2. To create one pizza, spread 2 ½ oz. of the mascarpone mixture on a tortilla. Cook over medium heat on a flattop or in a large pan for 4-6 minutes, or until the bottom of the pizza is very crisp. Allow to cool for 3-4 minutes so the oils from the cheese do not make the crust soggy.
3. Top the tortilla with 4 oz. salmon, 1 ½ oz. arugula, ½ oz. capers, and 1 oz. crème fraiche. Cut into 8 slices. Serve immediately.

