



Recipes

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Hot Italian Sausage Open Faced Piadinas

Prep Time: 10 Minutes

Cooking Time: 2 Minutes

Serves 2

Ingredients:

- 1 each 12" Garlic Herb Wrap (10252)
- 1.5 oz. vol. Roasted Red Pepper Pesto (see related recipe)
- 8 oz. vol. Shredded Mozzarella
- 3 oz. vol. Montamore Cheese , shaved (Sartori Foods)
- 4 oz. wt. Hot Italian Sausages , grilled and sliced on a bias
- 10 oz. vol. Baby Arugula
- 1 Tbsp. Lemon Basil Vinaigrette (see related recipe)
- 2 tsp. Fresh Grated Parmesan Cheese

Directions:

1. Spread 1.5 oz. of roasted red pepper pesto evenly over entire garlic herb wrap.
2. Top with shredded Mozzarella, Montamore cheeses and sliced grilled sausage.
3. Place in 500 pizza oven and cook approximately 5 minutes or until cheese is melted, golden and tortilla is crisp on the bottom.
4. Remove from oven and cut into quarters.
5. Toss arugula in a small mixing bowl with lemon basil vinaigrette.
6. Garnish open faced piadina wedges with arugula salad.
7. Dust with parmesan cheese and serve immediately.





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Roasted Red Pepper Pesto

Serves 1

Ingredients:

10 oz. vol. Roasted Red Pepper Strips, drained
6 oz. vol. Fresh Basil Leaves , loosely packed
1 oz. vol. Fresh Garlic , minced
1 oz. vol. Grated Parmesan Cheese
1 oz. vol. Fresh Lemon Juice
2 oz. vol. Extra Virgin Olive Oil
1 Tbsp. Vegetable Oil
1/2 tsp. Kosher Salt
1/2 tsp. Crushed Red Pepper Flakes

Directions:

1. Place all ingredients in a blender and blend until smooth and emulsified.
2. Place in a covered storage container.
3. Label, Date and Refrigerate.

Lemon Basil Vinaigrette

Serves 1

Ingredients:

2 oz. vol. Fresh Lemon Juice
1 oz. vol. Fresh Basil , chopped
2 oz. vol. Extra Virgin Olive Oil
Kosher Salt , to taste
Black Pepper , to taste

Directions:

1. Place all ingredients together in a blender and emulsify.
2. Pour into a squeeze bottle or storage container.
3. Label, date and refrigerate.