



## Recipes

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### Fresh Fruit Dessert Pizza

Serves 4

#### Ingredients:

- 4 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 8 oz. Cream Cheese
- 1/2 cup Powdered Sugar
- 1 Tbsp. fresh Orange Juice
- Vegetable Cooking Spray
- 2 Kiwi Fruits , peeled and sliced
- 12 Strawberries , sliced
- 2 Apricots , sliced
- 1/2 cup Blueberries
- 2 Tbsp. Apricot Preserves , melted

#### Directions:

1. In a small bowl, beat cream cheese, powdered sugar and orange juice until smooth. Refrigerate until ready to use.
2. Pierce Mission® flour tortillas with fork and place on a baking pan. Spray with cooking spray and bake at 400° F for 10 minutes or until crisp. Remove from oven and let cool for 3 minutes. Spread each tortilla with 1/4 cup of cream cheese mixture and arrange fruit on top. Brush fruit with preserves.