



Recipes

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Twice Baked Mexican Pizza

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 4

Ingredients:

- 2 Mission® 12" Jalapeño Cheese Wraps (10256)
- 5 oz. Shredded Cheddar Cheese
- 4 oz. Chorizo Sausage, cooked and crumbled
- 4 oz. Ground Beef, cooked
- 3 oz. Roasted Tomato Sauce (see Related Recipe)
- 7 oz. Four Cheese Mexican Blend

Directions:

1. Place Mission® 12" Jalapeño Cheese Wrap on pizza screen.
2. Spread 5 ounces of shredded cheddar cheese evenly over entire wrap.
3. Top with second wrap and place in 450° F pre-heated oven for approximately 4 to 5 minutes or until tortilla shell is lightly toasted.
4. Remove from oven, leaving pizza shell on the screen; spread 3 ounces of Roasted Tomato Sauce evenly over entire shell.
5. Top pizza with 7 ounces of four cheese Mexican blend, 4 ounces of chorizo sausage crumbles, and 4 ounces of ground beef.
6. Return pizza to oven for approximately 4 to 5 minutes or until cheese is melted.
7. Cut into eight wedges and serve.





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Roasted Tomato Sauce

Serves 1

Ingredients:

- 4 ripe Plum (Roma) Tomatoes
- 1 small Onion , peeled and halved
- 3 cloves Garlic , with skin on
- 1 Pasilla Chile
- 1 cup Chicken Broth

Directions:

1. Turn the broiler on. Place the tomatoes, onion and garlic on a baking sheet and broil until the vegetables are blistered and soft, turning occasionally, approximately 10 minutes. Cool slightly.
2. Wipe the chile clean with a damp paper towel. Remove the stem and seeds.
3. Heat a small skillet until smoking. Place the chile in the skillet and toast until the aromatics are released, turning once. Remove chile immediately and break into pieces.
4. Place the vegetables, chicken broth and chile pieces in a blender and process until the mixture is a coarse puree. Set aside.