



## Recipes

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# Pizza Grinder Rollers

Serves 1

### Ingredients:

- 1 Mission® 8" Heat Pressed Flour Tortilla (10410)
- 1 oz. Spicy Marinara (see Related Recipe)
- 2 slices Roast Beef , thinly sliced
- 2 slices Genoa Salami , thinly sliced
- 3 slices Deli Style Pepperoni , thinly sliced
- 1 slice Provolone Cheese
- 1 oz. Red Onion , julienne cut and thinly sliced
- Olive Oil to brush
- 1/2 oz. Parmesan Cheese , shredded

### Directions:

1. Heat Mission® Flour Tortilla and place on work surface.
2. Spread Spicy Marinara evenly over entire tortilla.
3. Place roast beef, salami, pepperoni and provolone cheese in center of tortilla.
4. Tightly roll to close "burrito style."
5. Brush outside of tortilla with olive oil and dust with parmesan cheese.
6. Place on preheated griddle until tortilla and cheese are lightly golden brown.
7. Place in 375° F oven for approximately 3-5 minutes to melt cheese fully on the inside.
8. Remove from oven and cut into fifths.
9. Serve with extra Spicy Marinara for dipping if desired.

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### Spicy Marinara

Serves 1

#### Ingredients:

16 oz. Yellow Onions , chopped  
1 Tbsp. Fresh Garlic , minced  
3/4 tsp. Crushed Red Pepper Flakes  
1 tsp. Kosher Salt  
26 oz. Tomatoes Puree  
1 Tbsp. Granulated Sugar  
1.5 Tbsp. Fresh Basil , chopped

#### Directions:

1. Puree onions and garlic in food processor.
2. Heat olive oil in sauce pan over medium heat.
3. Add pureed onions and garlic.
4. Sauté until translucent. Add salt and crushed red pepper flakes.
5. Add tomato puree and granulated sugar. Bring to a simmer.
6. Lower heat, continue simmering approximately five minutes. Add fresh basil.
7. Hold warm.