



Recipes

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Grilled Mediterranean Pizza

Prep Time: 10 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

12 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

Cooking Spray , as needed

6 oz. Roma Tomatoes , thinly sliced

1.2 oz. Red Onions , thinly sliced

3 oz. Spanish Olives , cut into rings

1.2 oz. Kalamata Olives , quartered

12 oz. Feta Cheese , marinated

Basil Pesto , see related recipe

Directions:

1. Pre-heat grill to medium heat. Spray each side of the tortillas with cooking spray, place on grill and weigh down with a sheet tray. Allow to grill for 20-30 seconds, remove sheet tray, flip, and return sheet tray to weigh down. Grill for additional 20-30 seconds, remove from heat and chill. Reserve.

2. Pre-heat convection oven to 350°F.

3. To serve: On each tortilla, spread 1 1/3 tbsp. basil pesto. Top with 0.5 oz. sliced tomatoes, 0.1 oz. sliced red onion, 0.25 oz. Spanish olives, 0.1 oz. Kalamata olives, and 1.0 oz. Feta cheese. Place in oven on a rack and bake for 8-12 minutes, or until crispy and Feta has started to melt.



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Basil Pesto

Prep Time: 5 Minutes

Serves 1

Ingredients:

2 cups Basil Leaves , fresh , packed
2 each Garlic Cloves
1/2 cup Pine Nuts
1/2 cup Extra-Virgin Olive Oil , divided
1/2 cup Parmesan-Reggiano Cheese

Directions:

1. In a food processor, combine the basil, garlic, pine nuts, half the oil and cheese and pulse until coarsely chopped, streaming in the other half of oil, until desired consistency is reached. Reserve refrigerated.