



## Nduja Double Decker Mexican Pizza

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 1

### Ingredients:

- 1 each 10" Fry-Ready Tortilla (37183)
- 6 oz. Nduja Pizza Spread, see related recipe
- Basil, fresh, torn as needed
- Arugula, as needed
- Balsamic Vinegar, as needed
- 3 oz. Mozzarella , torn
- 1/3 cup Tomatoes , diced
- Aged Parmesan , shredded as needed

### Directions:

1. To assemble one pizza, prepare two 10" Mission® Fry-Ready™ Flour Tortillas according to package instructions.
  2. Spread 6 oz. of the Nduja Pizza Spread on top of one of the crispy tortillas.
  3. Place second tortilla on the 'Nduja Pizza Spread.
  4. In a mixing bowl, combine one three-finger pinch of arugula with one three-finger pinch of basil and dress with balsamic vinegar until well coated.
  5. Top pizza with dressed greens, 1/3 cup diced tomatoes, and 3 oz. torn mozzarella and bake until warm and cheese is beginning to melt.
  6. Garnish with fresh grated parmesan.
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## Recipes

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### Nduja Pizza Spread

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

12 oz. Nduja

9 oz. Yellow

Squash , diced

9 oz. White Beans

18 oz. Roasted Red Bell Peppers , prepared

#### Directions:

1. Combine all ingredients in sauté pan over medium heat. Heat until squash is tender and mix is heated through.
2. Hold hot for service.