



Recipes

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Nduja Double Decker Mexican Pizza

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 12

Ingredients:

21 each 8" Fry-Ready Tortilla (37185)

3 lbs. Nduja Pizza Spread, see related recipe

Basil, fresh, torn as needed

Arugula, as needed

Balsamic Vinegar, as needed

12 oz. Mozzarella , torn

3 cups Tomatoes , diced

Aged Parmesan , shredded as needed

Directions:

1. To assemble one pizza, prepare two 8" Mission® Fry-Ready™ Flour Tortillas according to package instructions.
 2. Spread 4 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, ¼ cup diced tomatoes, and 1 oz. torn mozzarella and bake until warm and cheese is beginning to melt.
 6. Garnish with fresh grated parmesan.
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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.