



Recipes

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Goat Cheese and Prosciutto Grilled Pizza

Serves 1

Ingredients:

1 slice Pineapple
1 Mission® 8" Pressed Mazina™ Tortilla (08043)
Unsalted Butter , softened
2 Tbsp. Herb Seasoned Goat Cheese
8 leaves Fresh Basil
2 slices Prosciutto , thinly sliced
Extra Virgin Olive Oil
White Balsamic Vinegar

Directions:

1. Place pineapple slice on a pre-heated grill. Grill pineapple until blackened slightly, about 2-3 minutes per side. Meanwhile, place the Mazina tortilla on the grill and brush both sides lightly with butter. Turn over and continue grilling until crisp and blackened on the edges.
2. Remove tortilla from grill and top with goat cheese, basil, prosciutto and grilled pineapple. Drizzle with olive oil and a splash of vinegar just prior to serving.