



# Elegant Smoked Salmon Pizza

Serves 8

### Ingredients:

- 2 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 1 1/2 cups Monterey Jack Cheese , grated
- 1/2 cup Gorgonzola Cheese , crumbled
- 1 cup Cream Cheese , softened
- 1 large Cucumber , thinly sliced
- 1 medium package Smoked Salmon , sliced - about 16 oz.
- 1/2 cup fresh Dill , lightly chopped
- 2 sprigs Fresh Dill

### Directions:

1. Mix together Monterey Jack and Gorgonzola cheese. Heat a nonstick skillet over medium heat. Place the first flour tortilla on the skillet and sprinkle it with the cheese mixture until fully coated. Place the second tortilla on top of the cheese mixture (sandwiching cheese mixture). Cook both tortillas evenly, until cheese mixture is melted and outer sides of tortillas are crisp and golden. Remove from heat and place on serving tray.
2. Spread an even 1/2" layer of cream cheese on top of cooked tortilla round and layer with the cucumber slices and smoked salmon. Sprinkle lightly with fresh dill.
3. Garnish with 2 decorative fresh dill sprigs in center of pizza. Cut into 8 wedges and serve.