



Recipes

MISSIONFOODSERVICE.COM

Macrobiotic Vegan Pizza

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 4

Ingredients:

- 6 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 4 oz. Blanched Vegan Italian Sausages
- 1 clove Garlic , chopped
- 3 Roma Tomatoes , blanched and peeled
- 1 Tbsp. Shallots , minced
- 2 Tbsp. Basil Leaf
- 2 cups Grated Vegan Cheese
- 2 Tbsp. Vegetable Oil

Directions:

1. In a frying pan, heat vegetable oil over medium heat.
2. Cook shallots until soft and clear, but not brown. Add garlic. Cook until fragrant.
3. Add roma tomatoes, vegan Italian sausage and basil leaf. Lower flame and simmer for five minutes.
4. In the meantime, brush Mission® Tortillas with oil. Stack unto a layer of two. Fold the third tortilla in half and cut a semi-circle out of it, leaving a 1-2" edge. Place this on the tortilla stack. This will later form the crust.
5. Place tortilla crust on a baking tray. Heat oven to 350° F.
6. Add sauce mixture to tortilla crust, leaving space for the edge.
7. Sprinkle with vegan cheese and bake for 15 minutes or until cheese has melted.