

PIRCH®
SUMMER GRILLING RECIPES

Pizzadilla with Pepperoni & Salami Chips

**Is it a pizza or a quesadilla?
It's the best of both worlds made in your Alfa pizza oven!**

PEPPERONI & SALAMI CHIPS:

Make these chips first. Heat your Alfa pizza oven to about 400 degrees. Place thinly sliced pepperoni & salami slices on a parchment-lined sheet pan and place in the Alfa pizza oven. These will crisp up quickly, so be sure to keep an eye on them. The fat content will crisp them up on both sides, so no need to flip them. Remove from the heat once they are browned and crispy and let cool until ready to eat. Pat off excess oil with a paper towel if you like. Serve alongside the pizzadilla or with basil pesto for a quick and tasty snack.

**Make these in your oven too. Bake in a 400-degree oven for 5-7 minutes or until crispy on a parchment-lined sheet pan.

PIZZADILLA:

Ingredients:

- Flour Tortillas (any size will work here - you will need 3 tortillas per Pizzadilla)
- Pizza Sauce (make sure it's nice and thick, and full of flavor!)
- Mozzarella and Parmesan, fresh grated (these cheeses work best, but choose others or add your favorites)
- Basil Pesto (homemade or store-bought)
- Olive Oil
- Fresh Basil, Grated Parmesan, Chili Flake

Method:

Place a tortilla on a cutting board and spread with a nice layer of pizza sauce. Top with a good handful of cheese, spreading over the edges. Add the second tortilla and spread with a layer of basil pesto and another handful of cheese. Top with the third tortilla and brush the top of the tortilla with olive oil. Using a pizza peel, place directly on the deck in the Alfa pizza oven or use a cast-iron skillet or pizza pan if preferred. Once it's golden brown and the cheese is melty, remove from the Alfa oven, let set, and then cut into wedges. Garnish with fresh basil, grated cheese & chili flake if desired. Serve with pepperoni & salami chips.

**Want to make this on your bbq grill or in your oven? Follow all the assembly instructions, but then place in a cast-iron skillet to bake. Remove from grill or oven once the cheese is bubbly around the sides and top is golden brown. Cool, cut & enjoy!