

# Prosciutto Pizza Dip

Serves 10 - 12

## Pizza – Ingredients:

- 10 - 10 inch tortillas, flour or corn
- 16 oz. cream cheese, room temperature
- 2 oz. butter, room temperature
- 1 Tbsp. horseradish (optional)
- 1 tsp. Chef Merito Fajitas Seasoning



## Method:

Preheat conventional oven to 350°, convection to 325°.

Bake tortillas on a cookie sheet 10-12 minutes or until crisp. Set one aside and break the rest into bite size pieces and put in a serving bowl. Into a mixing bowl, cream all other ingredients with the Magic Wand™ with the flat blade. Lay the remaining tortilla on a pizza board or pan and spread the cheese mixture on top. Press down slightly and the tortilla will crack into small pieces.

## Topping – Ingredients:

- 2 cups salsa, well drained
- 1 cup sour cream or more
- 7 oz. prosciutto or pepperoni, chopped into small pieces
- 1 cup Cheddar cheese
- 1/2 yellow bell pepper, cubed
- 2 small firm tomatoes, squeeze seeds out, cubed
- 2 spring onions, sliced fine
- 12 black olives, sliced
- 1/2 cup Parmesan cheese, coarsely grated
- Chef Merito Fajitas Seasoning to taste

## Method:

Spread drained salsa over cheese mixture. Carefully spread sour cream over salsa. Sprinkle prosciutto or pepperoni over sour cream. Sprinkle Cheddar cheese over prosciutto. Mix the bell pepper, tomatoes and green onions and sprinkle over Cheddar cheese. Sprinkle olives and Parmesan over vegetables. Sprinkle the entire pizza with Chef Merito Fajitas Seasoning. Refrigerate 1 hour then cover with plastic until ready to serve (up to 12 hours).

To serve, uncover pizza and put small tortillia chips around the edge of the pizza on the pizza paddle. Serve extra chips out of a bowl.

## Vegetarian Pizza Dip

Vegetarians, leave off the meat and add any other vegetables your heart desires!

*Hint: Fold any leftover pizza dip ingredients with a small amount of sour cream. Put in a serving bowl and sprinkle Cheddar cheese on top and serve as a new dip!*