



Mexican Street Corn Pizza



Directions

1. Preheat oven to 350°F.
2. Mix corn, bacon bits and seasoning in bowl.
3. Spread corn mixture evenly across pizza.
4. Bake at 350°F for 12-16 minutes.
5. Remove from oven and sprinkle cheese over pizza.
6. Drizzle dressing over cheese.
7. Using a pizza cutter or rocker, evenly cut pizzas into 8 slices.

Ingredients

Serves 8

- 1 Pizza 16" Creamy Garlic and Mozzarella Pizza (#53700)
- 16 oz Fresh or Frozen Corn
- 4 oz Bacon bits or crumbles
- 1 oz Tajin or Taco seasoning
- 2 oz Cotija or Parmesan Cheese
- Cilantro Ranch Dressing

- Cook all food thoroughly to 165°F
- Place product in warming cabinet until served.
- Ensure that hot food is held at a temperature above 140°F.

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