



Kid-Friendly! Pepperoni Pizzadilla

with Tomato Sauce



20-30min



2 Servings

These pepperoni pizzadillas land at the very top of the list of our favorite collaborations (closely followed by Lady Gaga & Tony Bennett, Linkin Park & Jay-Z, and Ozzy Osbourne & Miss Piggy). A little bit pizza and a lotta bit quesadilla—get ready to marinara dunk your way through your new favorite, too.

What we send

- 3¾ oz mozzarella ¹
- 2 (10-inch) flour tortillas ^{2,3}
- 8 oz tomato sauce
- 3 oz pepperoni

What you need

- olive oil

Tools

- box grater (optional)
- rimmed baking sheet

Cooking tip

Heat any remaining tomato sauce and serve alongside for dipping!

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 510kcal, Fat 28g, Carbs 39g, Protein 28g



1. Prep mozzarella

Preheat broiler with a rack 6 inches from heat source.

Thinly slice or shred **mozzarella**.



2. Assemble pizzadillas

Brush one side of each **tortilla** generously with **oil**. Arrange on a work surface, oil-side down. Spread **tomato sauce** on one half of each tortilla. Top with **mozzarella** and **as much pepperoni as you like**, then fold into half moons to close. Transfer to a baking sheet.



3. Bake pizzadillas & serve

Broil on top oven rack until **cheese** is melted and **tortillas** are golden-brown, flipping halfway through, 2-4 minutes (watch closely). Let rest 5 minutes.



4. Serve

Cut **pepperoni pizzadillas** into wedges. Enjoy!



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!