

DINNERLY



Kid-Friendly! Pepperoni Pizzadilla with Tomato Sauce ©



20-30min



2 Servings

Burgerdillas. PB&Jdillas. Paninidillas. We tried 'em all but only one came out on top: the Pepperoni Pizzadilla! We've got you covered!

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

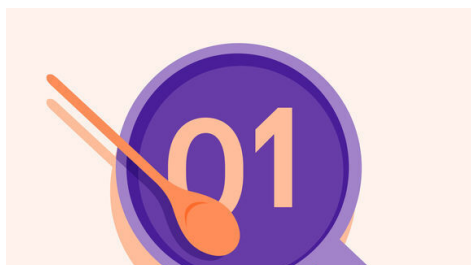
Heat any remaining tomato sauce and serve alongside for dipping!

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

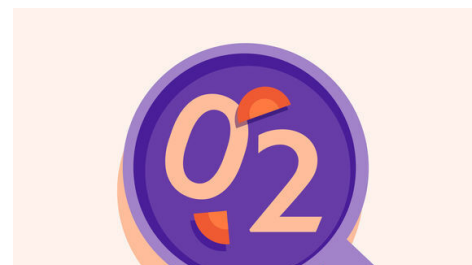
Calories 510kcal, Fat 28g, Carbs 39g, Protein 28g



1. Prep mozzarella

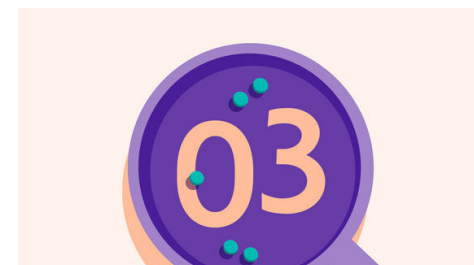
Preheat broiler with a rack 6 inches from heat source.

Thinly slice or shred **mozzarella**.



2. Assemble pizzadillas

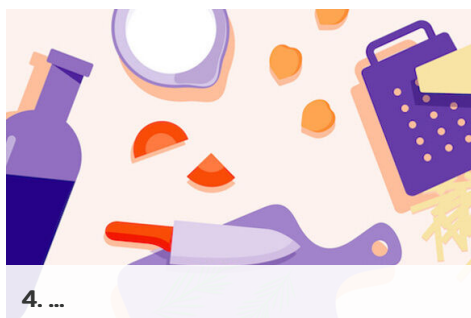
Brush one side of each **tortilla** generously with **oil**. Arrange on a work surface, oil-side down. Spread **sauce** on one half of each tortilla. Top with **mozzarella** and **as much pepperoni as you like**, then fold into half moons to close. Transfer to a baking sheet.



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.

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



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!