



ELOTE FLATBREAD

Bring summer vibes to your table with this vibrant flatbread! Topped with creamy garlic crema, fresh corn, tangy cotija cheese, and zesty jalapeños, it's a fiesta of flavors on a crispy crust. Perfect for a sunny day feast!

Yield: 1 Flatbread



INGREDIENTS

RICH'S 12 X 16" Parbaked Traditional Pizza Crust, 16
17-Oz (#84865)

1/2 Lime, juiced and zested

3/4 tsp. Fine Sea Salt

2 Ears of corn

1 C Cotija Cheese

Garlic Crema Sauce, Mexican Crema

2 Garlic Cloves, Minced

3/4 tsp. Chili powder or chipotle powder

2 C Mozzarella cheese, shredded

1 Red onion thinly sliced

3 green onions, thinly sliced

Cilantro

Olive oil

DIRECTIONS

- 1 Preheat oven to 375 degrees
- 2 Combine garlic crema sauce, garlic, lime juice and zest, chili powder or chipotle powder and sea salt in a bowl
- 3 Place pizza crust on a baking sheet or pizza stone
- 4 Spoon the mixture onto the pizza crust and spread evenly with a spoon, leaving a rim around the edges
- 5 Sprinkle on the mozzarella cheese, corn, red onion, cilantro and green onion. Top with cotija cheese. Drizzle with olive oil
- 6 Bake 6-9 minutes or until crust is golden brown and cheese is melted. Let cool and serve