

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Mexican Pizza

BY CHEF MARTY SLAVIN

### (Makes 1 Pizza) Ingredients

1 flour tortilla, 14"  
½ cup shredded cheddar, jack,  
or a combination of both cheeses  
8 oz. pork chorizo  
1 onion diced  
1 diced tomato  
¼ cup sliced ripe black olives  
2 finely chopped green onions  
3 roasted Poblano chilis, seed,  
destemmed and sliced in half

### Directions

Preheat oven to 400°F.

Roast chili peppers. Heat sauté pan and cook chorizo. After five minutes add the diced onion and cook till the onion is soft. Put in bowl and let cool.

Spread shredded cheese on the tortilla. Put the tortilla in the oven and cook until cheese starts to melt. Add chorizo and cook until the tortilla is crisp and the cheese is melted and starting to brown.

Take the tortilla out of the oven and spread all the remaining ingredients over the pizza. Serve immediately.



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