



MEXICAN-STYLE ROASTED STREET CORN DIP

STREET CORN FLATBREAD

Yield 2

INGREDIENTS

- 6 oz Contigo Mexican Style Roasted Corn Dip
- 1 each 9" Flatbread Crust
- 2 oz Queso Fresco
- 1 tbsp Cotija Cheese
- 2 oz Plum Tomato, sliced
- 1 tbsp Fresh Cilantro

METHOD

- 1. Lay the flatbread onto a pizza screen or baking sheet.
- 2. Spread the street corn dip evenly over the flatbread leaving a $\frac{3}{4}$ " – 1" border on the edges.
- 3. Top the flatbread with the cheeses and bake hot 450°F for 3-4 minutes or until cheese is melted, golden brown and crust is crispy.
- 4. Top finished flatbread pizza with diced tomatoes, and cilantro leaves.