



## TLAYUDA PIZZA

STONEFIRE® 13"x15" OVAL FLATBREAD

CORN

CRUMBLLED VEGAN MEAT OR GROUND BEEF

OTHER CHEESE (CHEDDAR)

TOMATOES

AVOCADO

LIME WEDGES

BLACK BEANS

GARLIC CLOVE

CHILE POWDER

CUMIN

SALT AND PEPPER

CILANTRO

HOT SAUCE

THIS MEXICAN-INSPIRED FLATBREAD WILL HAVE YOUR GUESTS COMING BACK FOR MORE! STIR-FRY THE GROUND MEAT OF CHOICE WITH SPICES, GARLIC, CORN AND BLACK BEANS. TOP ONTO THE OVAL FLATBREAD, ADDING SHREDDED CHEESE, THEN BAKE AT 425°F IN THE OVEN FOR 6-8 MINUTES. FINISH OFF THE FLATBREAD WITH SLICED AVOCADO, DICED TOMATOES, AND CILANTRO. ADD A ZESTY LIME-MAYO DRIZZLE AND LIME WEDGES FOR AN ELEVATED LOOK AND FLAVOR EXPERIENCE.

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