

## Flatbread Pizza with Fresh Corn, Sundried Tomatoes and Smoked Mozzarella

serves 4

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### For the flatbread

4 — 10" flour tortillas

### For the toppings

3 oz sundried tomatoes in olive oil – cut lengthwise in 1/8" strips

4 oz smoked mozzarella – coarsely grated

4 oz Monterey Jack or muenster cheese – coarsely grated

1/2 medium red onion – skinned and finely chopped

2 jalapeño peppers – seeded and cut in tiny cubes

2 large ears fresh corn – husks removed and kernels shaved off the cone

6 scallions – root end trimmed, leaves cut 3" from edge and finely sliced

sea salt to taste

freshly ground black pepper to taste

12 large basil leaves cut *en chiffonade* in 1/16" strips – as garnish

2 large jellyroll pans – lightly brushed with oil

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Preheat oven to 475°F.

**Step 1:** Lay 2 tortillas, side by side, on the prepared jellyroll pans. Brush edges with the balance of the olive oil. Sprinkle with the cheeses, then the onions, jalapeño peppers, corn, sundried tomatoes, scallions, salt and pepper to taste.

**Step 2:** Bake until edges are golden brown and crisp, about 8 to 10 minutes. Transfer each pizza to a large plate, sprinkle with the basil, cut in 4 slices and serve immediately.

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