



Chilean Fresh Fruit Pizza

INGREDIENTS

(2) 8 to 9-inch tortillas, preferably whole wheat
1 Tbsp. sugar
1/4 tsp. ground cinnamon
3/4 cup mascarpone or cream cheese
2 1/2 cups thinly sliced fresh Chilean fruit, (including nectarines, plums and kiwi)
1/4 cup apricot jam, melted

INSTRUCTIONS

Preheat oven to 350°F. Sprinkle tortillas with sugar and cinnamon; place on baking sheet and bake until crisp, 10 to 12 minutes. Remove from oven.



Spread with mascarpone, leaving a 1-inch border around edge. Arrange fruit on cheese. Brush with jam to create a glossy finish. To serve, with a large knife, cut pizzas into quarters; serve immediately.

SERVES 4

NUTRIENTS PER SERVING

321 calories, 144 calories from fat, 16 gms fat, 9 gms saturated fat, 48 mg cholesterol, 264 mg sodium, 1 gm fiber, 6 gm protein

Recipe from the Chilean Fresh Fruit Association