



Pizza Wrap Bags

Small Bags, Big Flavor



Easy



12 Servings



30 min.



Crispy tortilla pockets, a savory filling, and melt-in-your-mouth cheese—these pizza wraps are the perfect blend of snack and comfort food. Inspired by the Italian classic, they bring the full flavor of pizza in a convenient form, straight from the oven to the table. Whether as a quick dinner, party snack, or meal prep idea—these wraps are hassle-free, filling, and simply irresistible.

Ingredients

6 wraps
200 g grated mozzarella
100 g ham
100 g salami
1 small red bell pepper
100 g corn
200 g ORO di Parma
Passata Rustica in a glass bottle
Pizza seasoning
Gluten:
2 tbsp flour
Water

Step 1: The Filling

Chop the salami, ham, and bell pepper into small pieces. Mix with 150 g mozzarella, corn, 150 g tomato sauce, and 1 tsp pizza seasoning. Mix the flour with a little water to form a spreadable paste. Cut the wraps in half and fold one-third of each half into a pocket. Spread the paste on the inside, fold the remaining third over, and press down to seal. Fill each pocket with about 2 tbsp of the filling, brush the top edge with the paste, and seal tightly.

Step 2: Baking

Place the pastries on a baking sheet lined with parchment paper, brush them with the remaining tomato sauce, and sprinkle with the remaining cheese. Bake in a preheated oven at 200°C (top and bottom heat) for about 20 minutes, until they are golden brown and crispy.

Used products:



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