

Pita Pizzas

Adapted from EatFresh.org



- 4 Pita Breads—Whole Wheat •
- 1 cup Part-Skim Mozzarella Cheese *shredded*
- 1 cup Vegetables diced (such as bell peppers, broccoli, mushrooms, olives, pineapple, onions, tomatoes, asparagus, zucchini, etc.)



Directions



Yield: 4 pita pizzas Serving size: 1 pita

- 1. Preheat oven or toaster oven to 425°F. Line baking sheet with foil for easy cleanup.
- 2. Place the pitas on a baking sheet for assembly. Spread the tomato sauce on the pita leaving room for crust.
- 3. Sprinkle with cheese and add the toppings.
- 4. 4. Cook pizzas in the oven for 5-8 minutes, or until cheese is melted.
- 5. 5.Let cool for a minute before eating.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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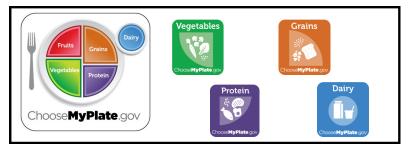
Fast Facts





Featured Food Groups



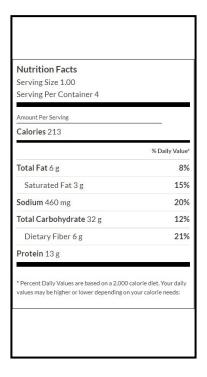


Cooking Tips 2



- Use leftover veggies to cut down on prep time.
- Feeling creative? Try a different sauce instead of classic red tomato sauce.

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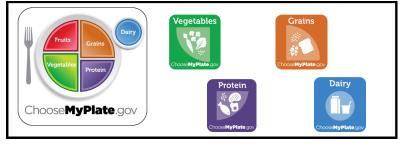


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Nutrition Facts Serving Size 1.00 Serving Per Container 4 Amount Per Serving Calories 213 % Daily Value Total Fat 6 g Saturated Fat 3 g Sodium 460 mg 20% Total Carbohydrate 32 g 12% Dietary Fiber 6 g 21% Protein 13 g * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie ne

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