

WHOLEMEAL PITA PIZZAS













2
\$2.31
20 MIN

Serves Cost per serve Total prep & cooking time

WHY WE LOVE THIS RECIPE
It's quicker to make these delicious pizzas than ordering a delivery!

FOOD WASTE TIP
Any leftover cooked veggies or meat are also delicious on this pizza.

INGREDIENTS

					
2 wholemeal pita bread	2 tbsp. tomato paste (no added salt)	2 tomatoes, sliced	½ cup baby spinach	5 Sicilian or Kalamata olives, thinly sliced	1 capsicum, sliced
					
1 cup reduced fat mozzarella cheese	1 tsp. dried mixed herbs (or any herbs – oregano, basil, parsley)	Dash of pepper			

STEPS



1 Preheat oven to 180°C. Line a baking tray with baking paper and place pita breads on tray.



2 Spread tomato paste on top of pita bread.



3 Sprinkle the herbs on next.



4 Add the spinach and capsicum.



5 Add the olives and tomatoes.



6 Sprinkle with mozzarella and pepper. Bake in oven for 15 minutes or until golden brown.

