WHOLEMEAL **PITA PIZZAS**



Cost per Total prep & cooking time serve

MIN

WHY WE LOVE THIS RECIPE

It's quicker to make these delicious pizzas than ordering a delivery!

INGREDIENTS



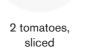






2 wholemeal pita bread





X

1/2 cup baby

spinach



1 cup reduced fat 1 tsp. dried mixed Dash of pepper mozzarella cheese herbs (or any herbs - oregano, basil, parsley)



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

STEPS







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

Spread tomato paste on top of pita bread.

Sprinkle the herbs on next.



Add the spinach and capsicum.



Add the olives and tomatoes.



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







5 Sicilian or Kalamata olives, thinly sliced

1 capsicum, sliced



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