

Veggie Pita Pizza

7 ingredients · 15 minutes · 2 servings



Directions

1. Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper. Place the pita on the baking sheet and top with the tomato sauce, cheese, and vegetables. Place in the oven and bake for 10 minutes or until the cheese has melted and the pitas are warmed through.
2. Remove from the oven, slice, and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving is equal to one pita pizza.

Gluten-Free

Use a gluten-free pita or tortilla.

Dairy-Free

Use dairy-free cheese.

No Tomato Sauce

Use marinara sauce, pizza sauce or pesto instead.

Ingredients

- 2 Whole Wheat Pita
- 1/4 cup Tomato Sauce
- 3 ozs Mozzarella Cheese (grated)
- 1/4 cup Baby Spinach (chopped)
- 2 tbsps Red Onion (chopped)
- 1 Tomato (small, diced)
- 1/4 Red Bell Pepper (chopped)