

Mediterranean Pita Pizza

Total Servings: 4 servings

Total Time: 30 minutes

Ingredients:

- 4 small whole-grain pitas
- 1 cup tomato sauce (lower sodium)
- ½ cup mozzarella cheese (shredded)
- 1 cup mushrooms (sliced)
- 2 cup zucchini (diced)
- 1 cup yellow squash (diced)
- 4 teaspoons extra- virgin olive oil

Directions:

1. Heat the oven to 350 Degrees Fahrenheit. Arrange the pita rounds on a baking sheet.
2. Using the back of a spoon, spread about ¼ cup tomato sauce evenly on top of each pita.
3. Top each pizza with some grated cheese. Arrange the vegetables on top, then drizzle with olive oil.
4. Bake for 15 to 20 minutes, or until the cheese is lightly browned.

