

Mediterranean Pita Pizza

Total Servings: 4
Total Time: 30 minutes

Ingredients:	Price per ingredient:	Cost per recipe:	Cost per serving:
4 - small whole-grain pitas	\$2.88 / 4-pack pitas	\$2.88	\$0.72
1 cup - tomato sauce (low sodium)	\$0.60 / 8oz can	\$0.60	\$0.15
½ cup - mozzarella cheese (shredded)	\$2.20 / 8oz bag	\$1.10	\$0.28
1 cup - mushrooms (sliced)	\$2.18 / 8oz container	\$2.18	\$0.55
2 cups - zucchini (diced)	\$0.81 / medium zucchini	\$1.62	\$0.40
1 cup - yellow squash (diced)	\$0.89 / medium squash	\$0.89	\$0.22
4 teaspoons - virgin olive oil	\$3.93 / 17oz bottle	\$0.15	\$0.04
TOTAL	\$13.49	\$9.42	Approx. \$2.36

*prices based on Walmart.com

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.

