

10-Minute Margherita Pita Bread Pizzas! Healthy, delicious, and easy to make! Perfect for busy weeknights.

INGREDIENTS:

- 4 pita bread
- 6 oz. tomato sauce
- 2 small tomatoes
- 1 cup lettuce
- 3/4 cup fresh basil
- 6 oz. fresh mozzarella



INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. Top each pita bread with tomato sauce, lettuce, tomato slices, basil, and fresh mozzarella.
3. Bake on a baking sheet covered in foil paper for 5-7 minutes (or until the cheese melts).
4. Remove from oven and enjoy!

Notes

- Leftovers taste great, store them in the fridge and reheat or enjoy at room temperature the next day
- Get creative with toppings, add your favorite veggies or some red pepper flakes & fresh chili for a spicy kick
- No mozzarella? you could use cheddar or any good melting cheese you have

- Always use fresh basil as it has much more flavor than dried

PREP TIME: 2 minutes
 COOK TIME: 8 minutes
 TOTAL TIME: 10 minutes

Nutrition Facts		Amount	% Daily Value*	Amount	% Daily Value*
Amount per 181 g		Total Fat 0.6g	1%	Total Carbohydrates 22g	7%
1 serving (6.4 oz)		Saturated 0.1g	0%	Dietary Fiber 3g	12%
Calories 159		Trans Fat 0g		Sugars 4g	
From fat 5		Cholesterol 8mg	3%	Protein 17g	35%
<i>HappyForks.com</i>		Sodium 672mg	28%		
		Calcium 46% • Iron 9%		Vitamin A 22% • Vitamin C 18%	
* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.					

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.