

Speedy Pita Pizzas



PREPARATION TIME
15 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
minestrone soup



When bell peppers are out of season, use jarred roasted red peppers as a topping. Leftover crumbled meatloaf and sausage, or cooked broccoli florets, also make savory toppings.

SHOPPING LIST

- pita breads • marinara sauce
- Parmesan cheese
- mozzarella cheese
- Cheddar cheese • olives
- mushrooms • bell peppers
- pepperoni • parsley

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INGREDIENTS

- 6 pita breads
- 6 tablespoons marinara or pizza sauce
- 2 tablespoons chopped parsley or $\frac{3}{4}$ teaspoon dried parsley
- $\frac{1}{3}$ cup grated Parmesan cheese
- 2 bell peppers, sliced
- 1 cup sliced mushrooms
- $\frac{1}{2}$ cup sliced black olives
- $\frac{3}{4}$ cup sliced pepperoni
- $\frac{1}{2}$ cup shredded Cheddar cheese
- $\frac{1}{2}$ cup shredded mozzarella cheese

MAKES 6 PIZZAS

COOKIN'
Express

- When shredding cheese or chopping vegetables, always prepare more than you'll need. Place unused portions in plastic bags and refrigerate for up to 4 days.
- If you like crunchy pizza crust, broil pizzas for 2 to 3 minutes or until crust is golden. This also speeds up the cooking time.

Make Ahead

For a quick snack later on, wrap prepared pizzas in foil and freeze. When ready to serve, bake foil-wrapped frozen pizzas in a 450°F oven for 20 minutes.

◆ VARIATION

For an extra-cheesy topping, increase the mozzarella and Cheddar cheese to 1 cup each.

- 1** Preheat oven to 450°F. Place pitas on a baking sheet. Spread each pita with 1 tablespoon marinara sauce.



- 2** In a small bowl, combine parsley and Parmesan cheese. Divide Parmesan mixture evenly between the pita rounds.

- 3** Place the sliced bell peppers, mushrooms, olives and pepperoni evenly on top of each pita.



- 4** Sprinkle each pita with Cheddar and mozzarella cheese. Bake until cheese is melted, about 10 minutes.