

Pita Pizzas

Recipe courtesy of *Diane Henderiks*

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Ingredients:

6 pita breads

DITK™ Quick & Easy Pasta Sauce

Your favorite toppings: mushrooms, asparagus, ham, pineapple, tomatoes, peppers, black olives

Shredded part-skim mozzarella cheese

1 pinch dried basil

1 pinch dried oregano

Directions:

1. Preheat oven to 425 degrees F
2. Warm pitas in the preheated oven until soft.
3. Spread pasta sauce on top, pressing to flatten while spreading.
4. Sprinkle with your favorite toppings.
5. Top with part-skim mozzarella, basil and oregano
6. Place pitas on a baking sheet and bake for about 5-10 minutes, until pita is crisp.
7. Serve whole or cut into fourths.
8. Enjoy!