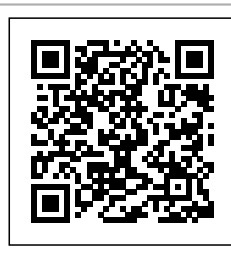


Pita Pizza



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 4 6 Pita Rounds

__ 1 cup of Leftover Ratatouille, or any kind of veggies you prefer

__ ½ cup of Already Made Marinara Sauce

__ A Few Slices of Fresh Mozzarella

__ A few leaves of fresh basil

1) Preheat the oven to 400 degrees.

2) Lay the pita breads on a baking sheet, spread about 2 Tbsp of marinara on each one, top each one with about ¼ cup of the ratatouille, and top that with some mozzarella.

3) Bake for about 10 to 12 minutes or until crispy.

4) Scatter over some basil and cut into wedges. Enjoy!

