

Deliciously Easy Recipe: ***Five Minute Pita Pizza***

Ingredients

- Pita flatbread
- Sauce of choice
- Cheese of choice
- Desired toppings



Step 1

Start with a piece of pocketless pita or flatbread. (Tip: Use the Greek kind that you use for gyros.)



Step 2

Spread on the sauce of your choice — marinara, pesto, white sauce — all would be awesome!



Step 3

Top with cheese, veggies, meat ... you know the drill. Top as you like and be creative! (Tip: Use deli slices of provolone, they melt perfectly and are so easy. But mozzarella or any cheese you have would work.)



Step 4

Place the pitas one at a time directly on the rack of a toaster oven. Toast for 3 to 4 minutes, or until cheese is golden and bubbly.

Alternatively, bake at 450 F on a cookie sheet for about 10 minutes, or until golden, broiling for a minute or two to get the topping extra crisp if desired.



Source:

The Baker Chick

five minute pita pizzas

<https://www.thebakerchick.com/five-minute-pita-pizzas/>