



## Greek Pita Pizza Salad

This exciting California-inspired combination of hot pizza topped with cool salad is a taste sensation you are sure to love. Make extra Feta-Dill Dressing to use on your daily greens.

### INGREDIENTS: for the salad...

1 head of romaine, bite size, washed, spun and chilled  
1 hot house cucumber, seeded, skin on, chunky dice  
1 yellow bell pepper, chunky dice  
½ red onion, chunky dice  
2 stalks of celery, semi-thick sliced  
2 Roma tomatoes, chunky dice  
4 ounces Creamy Feta-Dill Dressing (recipe in the “Dressings” category)

### INGREDIENTS: for the pizza...

4 pieces, fat free whole wheat pita bread  
½ cup marinara sauce (recipe in “Sauces” category)  
½ cup shredded, part-skim mozzarella cheese  
8 cups of above salad mixture  
Chopped fresh basil, oregano, Italian parsley, and Greek olives (garnish)

### PREPARATION:

- Pre-heat oven to 375 degrees
- Cut, wash, spin and chill romaine, reserve
- Chunky cut vegetables and reserve
- Prepare Feta-Dill Salad Dressing according to the recipe, reserve
- Place pitas on a lightly spray-oiled baking sheet
- Spread 2 tablespoons of marinara over each pita
- Sprinkle 2 tablespoons of mozzarella cheese over each pita
- Place in hot oven and bake 7 minutes or until browned and bubbling
- Meanwhile combine vegetables with dressing
- Remove pizza from the oven, transfer to serving plates, top with 2 cups of Greek Salad
- Garnish salad with fresh herbs and a slice Greek olive if desired

**Number of servings:** 4  
**Calories:** 260  
**Fat Grams:** 6.5

