Tomato Salad “Pitza”

Grocery List

* 4 Greek “Pocketless” Pitas
* 1/3 C EV Olive Oil
* 2 cloves Garlic, pressed / minced
* 1 Tbsp. fresh Oregano
* 12 Tbsp. light Ricotta cheese
* 16 Medley Tomatoes, halved
* ½ Red Onion, diced
* 2 fresh Basil leaves, rolled up and sliced
* ½ C fresh Parsley, roughly chopped
* 1 C Baby Spinach, excess stems removed
* 16 Bocconcini

\*\*cherry tomato sized

* Sea Salt, Black Pepper

Prep Time: 15 Min

Cook Time: 12 - 15 Min



1. Preheat oven to 425 F.
2. In a small bowl, pour in the olive oil and add garlic, a pinch of sea salt and black pepper. Stir to combine.

Using a brush, brush each pita with the garlicy oil and transfer to an ungreased baking sheet.

1. Top each “pitza” with 3 Tbsp. ricotta. Add a pinch of sea salt to each pita and transfer to oven for approximately 5 or 6 minutes.
2. In a small bowl, combine the halved tomatoes, red onion, chopped fresh basil, and 2 pinches Sea Salt / 1 Pinch Black pepper. Pour the remainder of the garlicy oil over the tomato salad and stir to combine. Set aside.
3. Remove the pitzas from the oven and sprinkle the oregano evenly between them. Line each pitza with 4 or 5 spinach leaves and 4 Bocconcini each. Give another pinch of salt and back into the oven for another 5 or 6 minutes.
4. For service, give 2 heaping Tbsp.’s of the tomato salad mixture to each pitza and sprinkle the fresh parsley over them.