



# Personal Pita Pizza

a recipe from Georgia School Nutrition

MAKES: 1 personal pizza    PREP TIME: 10 minutes    CATEGORY: Lunch

## Ingredients:

- 1 Pita bread round
- 1/4 Cup Mozzarella cheese, shredded
- 1/4 Tomato, sliced, fresh Georgia Grown
- 2 Basil leaves, torn
- 3/4 tsp Olive oil

## Steps:

1. Spread a thin layer of olive oil on pita bread.
2. Top bread with cheese and tomato slices.
3. Toast in a toaster oven for 5-7 minutes until golden brown.
4. Sprinkle basil leaves on top.

This recipe can be further customized. Add your other favorite pizza toppings!