

PITA PIZZAS

(you will have to multiply this recipe by the # of people in your group)

INGREDIENTS AND QUANTITIES:

1 – 6 inch pita

1/4 cup pizza sauce

1/4 cup grated mozzarella cheese

various toppings...ham, pepperoni, pineapple, peppers, mushrooms

EQUIPEMENT & UTENSILS:

Cutting board

Tablespoon

Measuring cups (1/4 cup)

Broiler pan (will hold 4 pizzas)

Serrated knife

Serving plate

Paring knife

PROCEDURE:

1. Preheat oven to broil.
2. Place pita on broiler pan with the rounded sides up. (4 to a pan)
3. Spoon pizza sauce on pita and spread evenly to the edges.
4. Layer the sauced pita with your choice of toppings, beginning with meat, ending with vegetables and fruit. Some veggies, like the peppers, will have to be cut into a small dice with your paring knife.
5. Grated cheese and sprinkle evenly over the pizza.
6. Broil pizzas 3–5 minutes until cheese melts and the pizzas are heated through. Watch closely to avoid burning.
7. Using a serrated knife and cutting board, cut pizzas into quarters to serve. Place on serving plate. ENJOY!