

PIZZA PITA WRAP

Ingredients

- 1/2 cup jarred pizza sauce
- 4 pieces whole wheat pita bread
- 1/2 cup sliced kalamata olives (or black olives)
- 1 cup shredded mozzarella cheese
- 4 oz. pre-cooked turkey pepperoni
- 1/2 red bell pepper (diced)

Instructions

1. **Preheat** oven to 350°F.
2. Place **pizza sauce** in a microwave safe bowl and warm in microwave in 30 second intervals, stirring in between, until hot. Set aside.
3. **Spread** 1/4 of the **turkey pepperoni** over each **pita**. Top each pita with 1/4 cup of shredded **mozzarella cheese**. Add the **olives** and **red bell pepper** to the pitas to your desired tastes.
4. Place pitas in preheated oven (or you can use a countertop toaster). **Cook pitas** until the cheese has melted and is beginning to bubble, about 4-5 minutes.
5. **Carefully remove** the pitas from the oven to a cutting board or plate. Let cool for one minute. Holding a knife down the middle of each pita with one hand, use your other hand to **fold the pita** over the knife like a taco. Remove the knife and gently press the two sides together, letting the cheese “glue” the pita together.
6. **Serve warm** with a side of the warmed pizza sauce for dipping. Enjoy!

