

Spinach and Feta Pita Bake allrecipes.com



Rated: ★★★★★

Submitted By: Heatherbee

Photo By: chibi chef

Prep Time: 10
Minutes

Cook Time: 12
Minutes

Ready In: 22
Minutes

Servings: 6

"This is great as a party appetizer or a full meal. Tasty, full of flavor and good for you. The crunchy crust is what I really like! You can play with the veggie toppings and cheeses for a great meal that is fast and delicious! Our favorite quick meal!"

INGREDIENTS:

1 (6 ounce) tub sun-dried tomato pesto	4 fresh mushrooms, sliced
6 (6 inch) whole wheat pita breads	1/2 cup crumbled feta cheese
2 roma (plum) tomatoes, chopped	2 tablespoons grated Parmesan cheese
1 bunch spinach, rinsed and chopped	3 tablespoons olive oil
	ground black pepper to taste

DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Spread tomato pesto onto one side of each pita bread and place them pesto-side up on a baking sheet. Top pitas with tomatoes, spinach, mushrooms, feta cheese, and Parmesan cheese, drizzle with olive oil and season with pepper.
3. Bake in the preheated oven until pita breads are crisp, about 12 minutes. Cut pitas into quarters.

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