



Mediterranean Pizza

Yield: 1 Personal Pizza

Ingredients:

- 1 1/2 ounces - Gunther's Gourmet Lemon Oregano Marinade
- 2 ounces - Mozzarella Cheese - Shredded
- 1 ounce - Frozen Spinach - Thawed and Drained Well
- 1/4 ounce - Red Onion - Diced
- 1 ounce - Feta Cheese - Crumbled
- 1/2 ounce - Tomato - Seeded and Diced
- 1/2 ounce - Parmesan Cheese - Grated



Method:

1. Preheat oven to 400 degrees and place rack on middle setting.
2. While the oven is heating, coat top of pizza crust or pita bread with Gunther's Gourmet Lemon Oregano Marinade.
3. Top with mozzarella cheese, spinach, red onion, feta cheese and tomatoes.
4. Place the pizza directly on the middle oven rack and cook for 10 to 14 minutes or until the pizza is golden brown and the cheese is bubbly.
5. Remove from oven and sprinkle with parmesan cheese.
6. Slice and serve.

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