

Mediterranean Pita Pizza

Servings: 8

INGREDIENTS

- 48 ea Cross Valley Farms® plum tomatoes
- 1/2 c Rykoff Sexton™ extra-virgin olive oil
- 8 ea Hilltop Hearth® whole-wheat pitas
- 7 oz Chef's Line™ black-olive tapenade
- 8 oz Glenview Farms® goat cheese crumbles
- 8 oz Cross Valley Farms arugula
- 3 T Rykoff Sexton extra-virgin olive oil

PREPARATION

Lay tomatoes on a sheet pan and drizzle with olive oil, salt and pepper. Roast until tender and slightly caramelized.

Toast pitas on flat-top or in oven. Cover with a thin layer of tapenade. Arrange roasted tomatoes in a circle on pita. Dress with crumbled goat cheese and arugula. Drizzle with olive oil to finish.

