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<b>GREEK PITA PIZZA</b>	<b>Final Lifestyle</b>
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**Ingredients**

- 6 oz. lean ground beef
- 1/4 cup finely chopped onion
- 2 cloves garlic, minced
- 1 8-oz. can tomato sauce
- 1 TSP snipped fresh rosemary
- 2 6-inch whole wheat pita bread rounds, split horizontally and toasted
- 1/2 cup shredded part-skim mozzarella cheese (2 oz.)
- 1/2 cup shredded fresh spinach
- 1 small tomato, chopped
- 1/4 cup crumbled feta cheese
- 12 pitted ripe olives, quartered

**Instructions**

1. Preheat oven to 400°.
2. In a nonstick skillet, cook beef, onion, and garlic until meat is brown; drain off the fat.
3. Stir in sauce and rosemary. Bring to boiling. Reduce heat. Simmer for 2 minutes.
4. Top the pita rounds with meat mixture and mozzarella cheese. Bake for 2-3 minutes more or until cheese is melted. Top with spinach, tomato, feta cheese, and olives. Serve warm

**Portion-Per-Serving Information** (Yields 4 servings)

1 serving = 1 pizza round = 1 P, 1 V, 1/2 G