
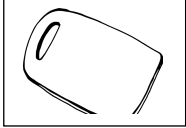
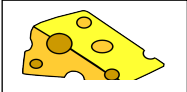


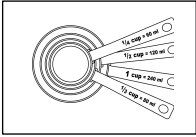








Pizza Pita Bites

Makes: 20 pita bites

Ingredients:	Supplies:
20 whole-wheat mini pitas 	Cutting board 
1/3 of a 300g brick of firm cheese 	Cookie sheet lined with parchment paper 
2 ¼ cups baby spinach 	Measuring cups 
1 cup pasta sauce 	Bowl 
20 grape tomatoes 	Butter knife 
1 red pepper 	Spoon 

Steps:

1. Preheat oven to 350 degrees F.
2. Measure the spinach and add it to a bowl. Use your fingers to tear up spinach into small pieces.
3. Use the knife and cutting board to cut cherry tomatoes and red pepper into small pieces. Put tomatoes and pepper into the spinach bowl.
4. Add your pasta sauce into the bowl. Use the spoon to mix all the ingredients together. Use the spoon to put your mixture onto the 20 pitas.
5. Cut the cheese into 40 pieces. Add two pieces of cheese per pita.
6. Bake for 8 to 10 minutes.
7. Allow to cool before eating.