Louisiana HARVEST of the MONTH

Mini BLT Pizzas

Home Recipe

Serves: 4
Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients

- 4 Pita Breads
- ¼ cup tomato sauce
- ½ cup mozzarella cheese, shredded
- 4 slices of bacon
- 1 Roma tomato; thinly sliced
- ½ head of romaine lettuce; shredded
- 1 ½ Tbsp. mayonnaise
- ½ tsp. olive oil
- ¼ tsp. garlic powder
- Salt and pepper to taste

Nutrition Facts

4 Servings Per Container
Serving Size **1 pizza (266g)**

Amount Per Serving	
Calories	**460**
	% Daily Value *
Total Fat 27g	**35%**
Saturated Fat 4g	**20%**
Trans Fat 0g	
Cholesterol 25mg	**8%**
Sodium 580mg	**25%**
Total Carbohydrates 43g	**15%**
Dietary Fiber 6g	**23%**
Total Sugars 5g	
Includes 0g Added Sugars	**0%**
Protein 16g	
Vitamin D 0.1mcg	0%
Calcium 210mg	15%
Iron 3.3mg	20%
Potassium 620mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Cooking Instructions

1) Preheat oven to 400 degrees F. Place pita breads on a lined baking sheet with foil.
2) Cook the bacon to desired doneness. Place cooked bacon on a cooling rack layered with paper towels. When bacon is cooled, crumble into pieces.
3) Add about 1 Tbsp. of tomato sauce on each pita bread. Swirl it around until covered, then top with cheese and about 3 slices of tomato. Place in oven and bake until cheese is melted, about 5-10 minutes.
4) In the meantime, in a bowl toss the lettuce, mayonnaise, garlic powder, salt and pepper until well combined. Set in fridge until pizza is ready.
5) Once cheese has melted, top the mini pizzas with bacon and lettuce mixture.

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