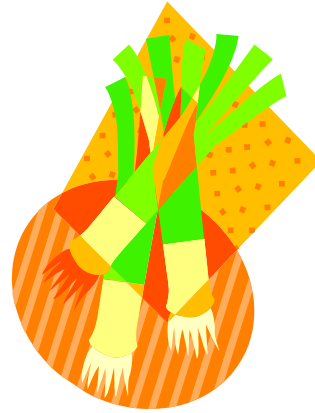


## **Roasted Leek and Vegetable Pita Pizza**

Serves 8

8 individual whole wheat pita breads  
1 cup pizza sauce  
2 cups shredded part skim mozzarella cheese  
1 ½ cup diced red pepper  
(about 2 medium peppers)  
1 ½ cup diced yellow pepper  
(about 2 medium peppers)  
1 ½ cup diced zucchini, unpeeled  
(about 2 medium zucchini)  
1 ½ cup diced leek, white & pale green part  
(about 3 leeks)  
1 ½ cup peeled, diced carrot  
(approx. 3 medium carrots)  
¼ cup olive oil  
4 tsp. dried oregano



### **Procedure**

Preheat oven to 400 degrees. Toss the vegetables in a bowl with the olive oil. Spread onto a sheet pan and place into oven for 15-20 minutes or until tender. Stir occasionally. Remove and cool the vegetables. Top each pita with about 2 tbsp. of pizza sauce, ½ cup veggies, ¼ cup of cheese and ½ tsp. of oregano. Place back into oven for 5-8 minutes or until heated through and the cheese is melted. Recipe courtesy of Chef Thomas Sacksteder of Gundersen Lutheran. For more information see [www.getactivewisconsin.org](http://www.getactivewisconsin.org)