

RASPBERRY PEACH PIZZA

Raspberry Peach Pizza

Higher Fiber, Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 1 (Serving= 1 pita)

Nutrition (per serving)

Calories: 185

Total Fat: 6 g

Saturated Fat: 3 g

Sodium: 290 mg

Total Carbohydrate: 32

Dietary Fiber: 6 g

Protein: 7 g

Ingredients

- 1 whole grain pita
- ¼ peach, thinly sliced
- 5 raspberries
- 1 wedge cinnamon Laughing Cow® cream cheese spread
- Dash of cinnamon
- 1 teaspoon honey

Directions

1. Preheat oven to 375 degrees. While oven is heating, evenly spread one wedge of cinnamon cream cheese on whole grain pita.
2. Arrange sliced peaches on pizza. Break raspberries into smaller pieces or add whole raspberries to pita. Dust pizza with cinnamon.
3. Place pita on baking sheet and bake for about 10 minutes until the edges are crispy, before raspberries brown.
4. Drizzle honey over the top then allow to cool for 3-4 minutes and slice into wedges.