

## GREEK BEET PIZZA

- 2 Kontos® Greek Lifestyle Flatbread
- 1 medium Beet, cooked
- 2 Garlic cloves
- 2 large Roma tomatoes, sliced
- 1/2 cup Grape tomato halves
- 1/2 cup Feta cheese, crumbled
- 3 tsp Greek olive oil
- 1 tsp Dried oregano
- 1 tsp Dried basil
- Salt & Pepper, to taste
- Fresh basil, chopped

1. Preheat oven to 400°F. Prepare a large baking sheet, lined with foil and lightly grease with olive oil.
2. Add beets, garlic, 2 teaspoons of olive oil, and spices to blender. Blend until ingredients combine.
3. Spread the beet garlic dip over the pita bread, and top with Roma tomato slices, grape tomatoes, and Feta cheese. Drizzle olive oil over the flatbread. Place flatbread on the baking sheet and cook for 15 minutes, or until cheese has melted. Serve with basil over the top. Make sure you save a piece for your significant other!
4. Recipe courtesy of Kouzounas Kitchen

### ADDITIONAL INFORMATION

#### Ingredients

[1 medium Beet, cooked, 1 tsp Dried basil, 1 tsp Dried oregano, 1/2 cup Feta cheese, crumbled, 1/2 cup Grape tomato halves, 2 Garlic cloves, 2 Kontos® Greek Lifestyle Flatbread, 2 large Roma tomatoes, sliced, 3 tsp Greek olive oil, Fresh basil, chopped, Salt & Pepper to taste](#)

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Lunch</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Pizza</a> , <a href="#">Vegetarian</a>
<b>Serving Size</b>	4