

Mediterranean Hummus Pizza

This Mediterranean Hummus Pizza combines delicious Mediterranean flavors and convenience to make a nutritious and easy-to-make pizza lunch. You can easily halve the ingredients to make one pizza. Bon appetit!



This Mediterranean-style pizza comes together quickly for a tasty, nutrient-rich lunch or snack.

Mediterranean Hummus Pizza



This easy-to-make pizza combines the flavors of the Mediterranean for a simple and satisfying lunch.

- 2 each whole wheat tortillas, lightly brushed with olive oil
- 4-5 Tbsp. Sabra sun-dried tomato hummus or your favorite hummus
- 2 cups mixed greens
- 1 small cucumber, thinly sliced
- 10 cherry tomatoes, halved or thinly sliced
- 3 Tbsp. kalamata olives, halved
- 2-3 oz. feta cheese, crumbled
- 1/2 tsp. olive oil
- 1/2 tsp. Greek oregano or Italian seasoning

1. Toast tortillas in toasted oven until crunchy.
2. Spread hummus evenly on tortillas. Top hummus with a layer of mixed greens, then top with cucumber and tomato slices, olives and feta cheese. Drizzle olive oil on top, then sprinkle with herbs.
3. Toast pizzas on top of foil-lined sheet until warm. Makes 2 servings.