

Hummus, Tomato, and Feta Pita Pizzas with Arugula Salad



Hummus, Tomato, and Feta Pita

Pizzas with Arugula Salad

Ingredients

- ¼ cup olive oil
- 2 tablespoons sherry vinegar or red wine vinegar
- kosher salt and black pepper
- 1 small shallot, sliced
- 4 8-inch whole-wheat pitas, toasted
- 1 cup hummus
- 1 cup cherry or grape tomatoes, halved
- 2 ounces Feta cheese, crumbled (about 1/2 cup)
- ½ cup chopped fresh herbs (such as flat-leaf parsley and dill)
- 1 small bunch arugula

Method

1. Whisk together the oil, vinegar, and ½ teaspoon each salt and pepper in a medium bowl. Add the shallot and toss to combine; set aside.
2. Top the pitas with the hummus, tomatoes, Feta, herbs, and

half the shallot dressing, dividing evenly.

3. Toss the arugula with the remaining shallot dressing.

4. Serve the arugula alongside the pita pizzas.

Notes

Melissa prepared this in 2019!

Prep

- Prep: 20 Minutes
- Total Time: 20 Minutes

Source: Real Simple Magazine (4 servings)