

Pita Pizza with Green Olives, Monterey Jack, and Chopped Salad

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Recipe source: [Fresh Food Fast](#) by Peter Berley via [Food & Wine Best of the Best volume 8](#)

Pocketless pita bread makes a convenient pizza base. You could also use any other tender, chewy flatbread, such as lavash.

Yields 4 servings



Ingredients for the chopped salad:

- 1 garlic clove, peeled and halved
- 2 tbsp. balsamic vinegar
- 1 small red onion, halved and very thinly sliced
- 1/4 cup extra-virgin olive oil
- Coarse sea salt or kosher salt and freshly milled black pepper
- 3 hearts of romaine, coarsely chopped (about 8 cups)
- 4 medium Kirby (pickling) cucumbers, quartered lengthwise and cut into bite-sized pieces
- 2 medium tomatoes, cored, seeds and diced (about 1 cup)
- 1 ripe avocado, diced
- 5 fresh basil leaves, torn into pieces
- 8 to 10 fresh mint leaves, torn into pieces

Ingredients for the pizzas:

- 4 (7-inch) rounds of pocketless pita bread
- 8 ounces Monterey Jack cheese, coarsely grated
- 1/2 cup pitted and roughly chopped green olives
- 2 jalapeno peppers, minced, or 1 tsp. crushed red pepper flakes
- Freshly ground black pepper
- Shaved parmesan cheese for garnish

Directions:

- Place a pizza stone or an inverted rimmed baking sheet in the upper third of the oven and preheat the oven to 450°F.
- To prepare the salad, vigorously rub the inside of a large bowl with the garlic. Add the vinegar and red onion and set aside for 5 minutes. Whisk in the oil and season with salt and pepper. Add the lettuce, cucumber, tomato, avocado, basil, and mint and toss well.
- Bake the pitas, in batches if necessary, on the heated pizza stone or pan for 3 minutes.
- In a small bowl, combine the cheese, olives, jalapenos and black pepper. Divide this mixture among the 4 pitas.
- Return the pitas to the oven, 2 at a time, and bake until the cheese is bubbling and lightly browned, about 5 minutes.
- Mound the salad on top of the pizzas, sprinkle with parmesan cheese and serve.