INGREDIENTS

1 packet whole wheat pita pockets
1 package firm slicing mozzarella
2-3 large tomatoes, sliced into ¼ inch rounds
1 bunch fresh spinach or sweet potato greens, washed; remove the stems and finely chop the leaves
1 bunch fresh basil, finely chopped
1-2 cloves of garlic, finely chopped

METHOD

Preheat the oven to 350 degrees, brush a baking sheet with olive oil, set aside.

Slice the pita pockets in half and then cut each half again, HORIZONTALLY, but not all the way through both sides. (This can be done with butter knives that have little tiny teeth.) You want to keep one side connected like a door hinge. That way all the cheese doesn’t ooze out. You can also keep them in one piece and just stuff the fillings into the pita pocket.

Toss the chopped greens together with the fresh garlic. Place 1/4 cup of the greens into the pita.

Add a slice of tomato and then 2 slices of cheese (approx. 1-1.5oz per pocket 1/2).

Arrange the pita pockets onto the baking sheet and place another baking sheet on top to weigh the sandwiches down.

Place in the warm oven and bake for 10 minutes. After 10 minutes carefully remove the baking sheet, turn over the sandwiches with a spatula, replace the baking sheet and return to the oven for another 10 minutes.

Cut the finished sandwiches in half again and enjoy!