

Personal Pan Smoked Salmon Pizza



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Ingredients

- smoked salmon, flaked
- 1- 6 inch whole wheat pita
- ½ cup part skim or low fat shredded mozzarella cheese
- 2 tbs marinara
- 1 garlic clove, thinly sliced
- ¼ cup onion, thinly sliced
- 1 tbs olive oil
- ¼ tsp fresh oregano
- 1 tsp capers, drained and sliced
- 1 slice bacon cooked and crumbled
- Parmesan cheese & fresh pepper to taste

Instructions

- Preheat the oven to 425 degrees.
- Place pita on baking sheet
- Heat olive oil in a pan over medium high heat
- Sauté onions and garlic for 1 min, or until tender and set aside
- Spread marinara on the pita leaving 1" from the edge
- Layer ½ of the mozzarella on the sauce, sautéed onions & garlic, oregano and capers
- Top with bacon crumbles and flaked smoked salmon
- Cover with the remaining half of the mozzarella
- Bake in preheated oven for 7-10 minutes
- Remove from oven and sprinkle with parmesan cheese & fresh pepper to taste



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