



FARMSTAND PIZZA with HUMMUS and HARISSA

Serves 6

Harissa is a hot pepper paste commonly found in Middle Eastern and North African foods. It can be added to soups, stews, pasta dishes and also pizza. Use sparingly because it is very spicy.

- 2 cups cremini mushrooms, thinly sliced*
- 2 tablespoons olive oil
- 6 Middle East Bakery Pita Breads *
- 6 tablespoons Middle East Bakery Hummus *
- 3 tablespoons Middle East Bakery Harissa *
- 1 cup crumble goat cheese *

Preheat oven to 400 degrees.

To cook the mushrooms, heat 2 tablespoons of olive oil in a medium skillet, then add the mushrooms and cook 4-5 minutes until soft. Set aside.

Place the pitas on a large baking sheet. Spread each pita with 1 tablespoon of hummus and ½ tablespoon of harissa. Top each pita with 1/3 cup of the cooked mushrooms. Divide the cheese evenly on each of the pitas.

Bake 8-10 minutes or until cheese is melted.

From the files of JoAnn Relf

*Items available at the Chicago Downtown Farmstand.

