

## Greek Pizza

1/2 medium red onion, diced  
1 tsp olive oil  
1 tsp garlic powder  
12-inch pre-made whole wheat pizza crust  
1/3 cup pesto sauce (store-bought)  
3 small Roma tomatoes, sliced thin  
1/4 cup sliced black olives  
2 cups raw baby spinach, rinsed (or 1/2 cup thawed frozen spinach)  
1/2 cup reduced-fat Feta cheese  
1/2 cup shredded part-skim mozzarella cheese

Preheat oven to 500° F. Place diced onion, olive oil and garlic powder in a Ziploc bag, tossing to coat evenly. Spread onion on a baking sheet (lined with nonstick aluminum foil) and roast for 10-15 minutes, until onion is soft and begins to brown. Reduce oven temperature to 425° F. Spread 1/3 cup pesto sauce evenly over pizza crust, leaving 1/4 inch border around edges. Scatter spinach, tomatoes, roasted onions and olives evenly over sauce. Top with Feta and mozzarella cheeses. Bake for 9-10 minutes, or until cheese is melted and crust begins to brown.

