

## Barbecue Lamb Pita Pizza

8 entrée servings or 64 appetizer servings

Preparation time: 15 minutes

Cook time: 15 minutes

- 1 cup chopped bell pepper
- 1 cup chopped onion
- 1 pound ground **American Lamb**
- 4 teaspoons garlic salt
- 2 cups bottled barbecue sauce, divided
- 1/2 teaspoon cayenne pepper
- 8 pita breads (5 to 7-inch)
- 8 canned pineapple slices, cut in half
- 1 cup shredded provolone cheese

Spray a medium skillet with nonstick cooking spray. Add bell pepper and onion, cook over medium-high heat for 2 minutes. Add lamb, garlic salt and cook until brown, stirring to crumble. Drain well.

In bowl, mix together barbecue sauce and cayenne pepper. Add 1 cup barbecue sauce mixture to cooked lamb. Spread 2 tablespoons remaining barbecue sauce on each pita bread. Top each pita bread with 4 pieces pineapple and 1/2 cup lamb mixture. Sprinkle each pita with 2 tablespoons cheese.

Bake in 400°F oven until topping is hot and cheese is melted. Cut each pizza into 4 or 8 wedges.

*Nutrition per serving: 399 calories, 18 g protein, 49 g carbohydrate, 14 g total fat (32% calories from fat), 47 mg cholesterol, 4 g fiber, 1405 mg sodium, 5 mg niacin, 0.25 mg vitamin B6, 1 mcg vitamin B12, 3 mg iron, 2 mg zinc.*

Recipe and image provided by the American Lamb Board