

Hummus and Pita with Olive Tapenade

5 Minutes to the Table

5 Minutes Hands On

1 Whisk Super Easy

Getting Organized Good to Know

EQUIPMENT

Skillet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

3 MEEZ CONTAINERS

Pita Bread
Hummus
Olive
Tapenade

Health Snapshot per serving (serves 2)

270 Calories, 45g Carbs, 10g Protein, 8 SmartPoints

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Corn Tortillas, Avocado, Tomatoes, Onion, Lime Juice, Cilantro,
Olive Oil, Spices

meezmeals

1. Prepare the Hummus

Spread the **Hummus** on a plate and drizzle with olive oil. Top with the **Olive Tapenade**.

2. Warm the Pita

Heat a large skillet over medium-high heat. Warm **Pita Bread** for about 30 seconds on each side.

Remove from skillet and cut into eighths (making 8 little pie slice shaped pieces).

3. Put It All Together

Dip the warm pita in the hummus and tapenade and enjoy!

Love this recipe? #meezmagic

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois