

DINNER

Shrimp, Feta, and Kalamata Olive Pita Pizza

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$3.09	436 kcal

Shrimp, Feta, and Kalamatan Olive Pita Pizza takes around 45 minutes from beginning to end. This pescatarian recipe serves 6 and costs \$3.09 per serving. This main course has 436 calories, 27g of protein, and 21g of fat per serving. It is brought to you by My Recipes.

Ingredients

- ☐ 6 ounces crumbled feta cheese
- ☐ 3/4 cup pitted kalamata olives, coarsely chopped
- ☐ 1½ tablespoons chopped fresh oregano
- ☐ 12 ounce package onion-flavored pita bread
- ☐ ¾ pound peeled, cooked small shrimp
- ☐ 3 garlic cloves, minced
- ☐ 2 tablespoons olive oil, divided
- ☐ ½ teaspoon freshly ground pepper
- ☐ 6 ounces 1/2 cups shredded mozzarella cheese

EQUIPMENT Baking sheet, Oven

Method

- 1

Combine shrimp, 1 tablespoon olive oil, and next 3 ingredients.
- 2

Let stand 10 minutes.
- 3

Place pita bread on a baking sheet.

- 4 Brush with remaining 1 tablespoon oil; sprinkle evenly with feta and olives. Arrange shrimp mixture over pita bread, and sprinkle with mozzarella.
- 5 Bake at 500 for 6 to 7 minutes or until cheese melts.

Nutrition per serving			
	436	27 g	21 g
	KCAL	PROTEIN	FAT
			35 g
			CARBS
Saturated Fat			8.7 g · 54% of daily needs
Fibre			2.4 g · 10% of daily needs
Sugar			0.5 g · 1% of daily needs
Sodium			1,136 mg · 49% of daily needs
Cholesterol			139 mg · 46% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/shrimp-feta-and-kalamata-olive-pita-pizza-148415