



# Winter Fruit Pizza

LUNCHBOXES & LEOTARDS

## ingredients

- 1 pre-packaged 13.2 oz Puff Pastry
- Fage 2% Greek yogurt , two 7 oz containers or 2 cups
- 1 tablespoon Vanilla
- 1 tablespoon Cinnamon sugar
- 1 Navel orange, peeled & sliced
- 1 medium Kiwi, peeled & sliced
- 1 cup Pomegranate seeds

## directions

- Roll out puff pastry dough onto a baking sheet lined with parchment paper. Bake according to package instructions. Allow time to cool! Pastry will rise during the baking process, but will level out once cooled. About 10 minutes.
- Pour Greek yogurt into a large mixing bowl. Add the Cinnamon sugar & Vanilla and fold ingredients to combine.
- All that's left is to slice the fruit! You can do rounds like I did or you can separate oranges & kiwi into bite sized segments too!
- Once pastry is completely cooled, spread the Greek yogurt mixture across the whole pastry "pizza" dough.
- Top with oranges, kiwi and finish with pomegranate seeds.