

## Crispy Burrata Arugula Pita Pizzas: Quick & Elegant Appetizer

Crispy Burrata Arugula Pita Pizzas: An Effortless Gourmet Bite



**OVEN**  
**425°F**

**TIME**  
**5-7 min**

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**SAVE**  
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### INGREDIENTS

2 pita breads or flatbreads  
1 ball burrata cheese (about 4-8 oz, depending on size)  
1 cup arugula  
 $\frac{1}{2}$  cup cherry tomatoes, halved  
1 tbsp olive oil  
1 tsp balsamic glaze (optional, but highly recommended)  
Salt & black pepper to taste  
Red pepper flakes (optional)

### DIRECTIONS

- 1. Prepare the Base:** Preheat your oven to 425°F (220°C). Place the pita breads or flatbreads directly on a baking sheet. Drizzle each pita lightly with about  $\frac{1}{2}$  tablespoon of olive oil.
- 2. Crisp the Pita:** Bake the pitas in the preheated oven for 5-7 minutes, or until they are lightly golden and crisp around the edges. This pre-baking step ensures a sturdy, crispy base for your pizza.
- 3. Add the Burrata:** Carefully remove the baking sheet from the oven. Gently tear the ball of burrata cheese into several pieces and distribute them evenly over the lightly crisped pita breads. The goal is for the burrata to melt into creamy pockets.
- 4. Melt the Cheese:** Return the baking sheet to the oven for another 5 minutes, or just until the burrata is melty and warm, and the edges of the pita are a beautiful golden brown. Keep a close eye on it to prevent burning.
- 5. Top and Season:** Once the burrata is perfectly melted, remove the pita pizzas from the oven. Immediately top each warm pizza with fresh arugula and the halved cherry tomatoes.
- 6. Finish and Serve:** Drizzle with balsamic glaze (if using), and sprinkle with salt, black pepper, and red pepper flakes (if desired) to taste. Slice each pita pizza into halves or quarters and serve immediately while the burrata is still warm and gooey.

### SWAPS & NOTES

**Bread Base:** While pita bread offers a great crispy yet soft base, you can also use other flatbreads, naan, lavash , or even flour tortillas (for a thinner, crispier crust).

**Cheese Alternatives:** If burrata isn't available, fresh mozzarella (torn or thinly sliced) is a good substitute, though you'll miss the creamy, liquid center of burrata.

Greens: If arugula is too peppery for your taste, try baby spinach or a spring mix for a milder flavor.

Tomatoes: Any small, sweet tomato will work.

## TIPS FOR SUCCESS

**Don't Overcook the Pita:** The initial bake is just to crisp it up.

**Room Temp Burrata:** For the best melty results, allow your burrata to come to room temperature for about 15-20 minutes before using.

**Fresh Toppings Last:** Always add the fresh arugula and cherry tomatoes after baking.

This keeps them crisp, vibrant, and full of flavor.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-burrata-arugula-pita-pizzas-quick-elegant-appetizer/>