



Cranberry Gyro Pizzas



1/2 of recipe (1 mini pizza): 129 calories, 4.5g total fat (1.5g sat fat), 482mg sodium, 11g carbs, 3.5g fiber, 3g sugars, 13g protein

Green Plan [SmartPoints](#)® value 4*

Prep: 10 minutes **Cook:** 15 minutes

Tagged: [Lunch & Dinner Recipes](#), [30 Minutes or Less](#)



Ingredients

Sauce

- 1 1/2 tbsp. fat-free plain Greek yogurt
- 1 tbsp. fat-free milk
- 1 tsp. finely chopped fresh mint leaves
- 1/8 tsp. lemon juice
- Dash garlic powder
- Dash each salt and black pepper

Pizza

- One 2-oz. raw boneless lamb loin chop cutlet, trimmed of excess fat
- 1 [Flatout Hungry Girl Exclusive 100% Whole Wheat with Flax FoldIt Flatbread](#)
- Dash each salt and black pepper
- 2 tbsp. finely chopped spinach leaves
- 2 tbsp. crumbled reduced-fat feta cheese
- 1 tbsp. shredded part-skim mozzarella cheese
- 2 tsp. sweetened dried cranberries, chopped

Directions

Preheat oven to 375 degrees. Spray a baking sheet with nonstick spray.

In a small bowl, mix sauce ingredients until uniform.

Pound lamb to 1/2-inch thickness. Sprinkle with salt and pepper. Bring a skillet sprayed with nonstick spray to medium heat. Cook lamb for about 2 minutes per side, until evenly seared.

Thinly slice lamb. Cut flatbread in half to make two round crusts. Top crusts with spinach, feta, mozzarella, lamb, and chopped cranberries.

Bake until mozzarella has melted, crusts have lightly browned, and lamb is cooked through, 8 - 10 minutes.

Drizzle with sauce.

MAKES 2 SERVINGS

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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