



Toasted pitta pockets

(serves 1)

Preparation time = 20 minutes mins

Cooking time = 1- 2 minutes toasting

Method

1. Put the pitta into the toaster for 30 seconds, until just puffed but not crisp.
2. Mix the cheeses together the cheeses.
3. Slice an opening at one end of the pitta and use a teaspoon or a knife to spread the cheese mixture in.
4. Push in some of your favourite fillings, gently squash the pitta closed between your hands.
5. Put back in the toaster – cut-side up. Toast for 1-2 minutes until golden and crisp.

INGREDIENTS

- 1 mini pitta bread
- 1 tbsp soft cheese
- 1 tbsp grated cheddar
- 1 or 2 of your favourite fillings e.g.
 - ham
 - sliced tomatoes
 - tinned sweet corn
 - jarred roasted peppers
 - jarred sundried tomatoes
 - olives

EQUIPMENT

- Chopping board
- Spoons
- Sharp knives
- Tin opener
- Toaster
- Mixing bowl