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Crispy Cheesy Pita Pockets



Ingredients

Pita bread - 5
Corn kernals - 3/4 cup
Capsicum - 2 medium
Chopped jalapeno - 1 tbsp
Cottage cheese or tofu - 1 cup
Sliced black olives - 1/2 cup
Grated mozzarella cheese - 1 cup
Oregano - 1 tsp
Salt - 1 tsp
Chili flakes - 1tsp

Preparation

1. Cut and open pita bread from one side and make a pocket.
2. Pressure cook corn kernels for 2 whistles.
3. Drain and keep aside.
4. Make small cubes of cottage cheese/ tofu or crumble it.
5. Chop capsicum into small pieces.
6. Mix every thing for stuffing in a bowl.
7. Stuff this mixture in the pita pocket and apply some butter or olive oil over the pita bread.
8. Grill it till golden and crisp.
9. Slice into 4 triangles and serve hot.
10. Serve with tomato ketchup or salsa dip.

Cooks Note

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