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Crispy Cheesy Pita Pockets



Ingredients

Pita bread - 5
Corn kernels - 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 - 1 tsp

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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