Posted on 19 August 2013

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Chili Cheese Toast



Ingredients

Bread slices-2
Yellow bell peppers-2 tbsp
Red bell peppers-3 tbsp
Green chilies,chopped- 1.5 tsp
Fresh coriander-2 tsp
Mozzarella cheese,grated-6 tbsp
Salt -to taste
Preparation Time
10
min

Preparation

1. Grate cheese, dice bell peppers and chop green chilies into fine pieces.
2. Slice bread in two pieces to make triangles.
3. In a bowl add cheese, bell peppers, green chilies, fresh coriander and little salt.
4. Apply approx 2 tbsp mixture on the bread pieces. (you can slightly toast the bread slices before applying the chesse mixture if you wish).
5. Arrange the slices on a baking tray and grill on 180 degree for 2-3 minutes or till the cheese melts.
6. Serve hot.

Cooks Note

Preparation time: 10 minutes
Cooking time: 5 minutes
Serves: 2

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