



---

Posted on 19 August 2013  
*by Anjana Chaturvedi*

## 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

<http://maayeka.blogspot.com> [6]