



Stuffed Pitta Pockets

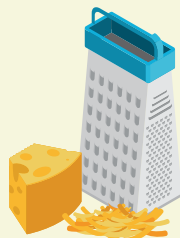


You will need

- Knife
- Chopping board
- Peeler and Corer
- Small bowls for mixing
- Toaster
- Grater
- Serving Plate

Ingredients

- Mini pitta pockets or half of a full size pitta pockets
- Small carrot
- Cheddar type cheese
- Small apple



How to make:

- Wash and peel the carrot.
- Wash and remove the core and pips from the apple.
- Grate the carrot and cheese.
- Chop the apple into small cubes.
- Mix together the carrot, apple and cheese in a bowl.
- Heat the pitta pocket in the toaster and when cool enough, open the pitta pocket and spoon in the mixture of carrot, apple and cheese.

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