

## STUFFED PITTA POCKETS

These make a great lunch option. They are very tasty and packed with a nutritious filling.

**Preparation time: 5 minutes**

**Cooking time: 5 minutes**



### Ingredients:

- ✓ 2 mini kids pitta pockets
- ✓ 1 chicken breast, cooked and chopped
- ✓ 2 TBSP natural yoghurt
- ✓ 1 TSP ballymaloe relish
- ✓ 2 spring onions chopped
- ✓ 1 TBSP chopped chives
- ✓ Salt and pepper to season
- ✓ 25 g grated red cheddar cheese

### Method:

1. Chop the chicken breast and mix it with the yoghurt, relish, spring onion and chives, season with salt and pepper.
2. Put a slit in the top of the pitta pockets and stuff them with cheese.
3. Pop the pitta pockets in the toaster.
4. Remove from the toaster and add the chicken mix to the toasted pittas.
5. Serve with a cool drink.