



PERFECT PITTAS

By Mr Colchester and Miss Ormes



INGREDIENTS

- wholemeal pitta breads

For the coleslaw:

- 6 tbsp of plain yoghurt
- 1/2 tsp of mustard
- 2 tbsp mayo
- 1/2 white cabbage
- 2 carrots
- 1/2 cucumber

For filling:

- ham/chicken/bacon
- or anything else you fancy!

PREP TIME

- Prep | 5 m
- Cook | 1-2 m
- Ready in | 7 m

PROCEDURE

01

Add the yoghurt, mustard and mayo into a bowl and stir.

02

Grate the carrot, cucumber and cabbage, add to the same bowl and mix.

03

Cut the pittas in half and toast for 1-2 mins.

04

Stuff the pittas with the homemade coleslaw and other fillings. Delicious!