

# Toasted Mexican Pita Pockets



Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Green	Everyday	Green	Green	Green	Green	Green	Green

**PREP/COOKING TIME: 25MINUTES**

**BASED ON: 10 SERVES**

## INGREDIENTS

	SERVES 10	SERVES 25	SERVES 50
Tortillas (medium)	10	25	50
Napoletana sauce/salsa (see recipe on FTLOV website)	400g	1000g	2000g
Cooked skinless chicken breast, chopped	3.5 cups	8.75 cups	17.5 cups
Avocado, diced	2.5 cups	6.25 cups	12.5 cups
English spinach (loosely packed)	7 cups	17.5 cups	35 cups
Light tasty cheese, shredded	2.5 cups	6.25 cups	12.5 cups

## METHOD

1. Lay tortillas flat and spread 1 tablespoon/20g of salsa in the middle of each tortilla
2. Place 1/3 cup chopped cooked chicken breast on top of salsa
3. Place 1/4 cup diced avocado on top of chicken
4. Place 3/4 cup loosely packed English spinach on top of avocado
5. Sprinkle 1/4 cup light tasty shredded cheese on top of English spinach
6. Fold each of the four sides in to form an enclosed parcel
7. Place in a heated flat sandwich press, folded side down, for approximately 1-2 minutes or until golden
8. Serve warm

## VARIATIONS

- Kidney beans could be used instead of chicken for a vegetarian alternative.
- Other ingredients may be added e.g. sauteed onions or mushrooms, lettuce, tomato, or feta cheese