



# WCOOK

## Veggie Black Bean Pita

with jalapeño relish

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**Hands-on Time:** 8 minutes

**Overall Time:** 8 minutes

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**Lunch:** Serves 3 & 4

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**Chef:** Jemimah Smith

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<b>Nutritional Info</b>	Per 100g	Per Portion
Energy	758kJ	2556kJ
Energy	181kcal	612kcal
Protein	5.4g	18.3g
Carbs	26g	89g
of which sugars	2.2g	7.3g
Fibre	3.3g	11.2g
Fat	5.4g	18.1g
of which saturated	0.9g	3.1g
Sodium	387mg	1306mg

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**Allergens:** Sulphites, Gluten, Wheat, Soya, Allium

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**Spice Level:** Hot

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
15g	20g	Crispy Onion Bits
30ml	40ml	Jalapeno Relish
120ml	160ml	Hellmann's Tangy Mayonnaise
90ml	120ml	Tomato Salsa
150g	200g	Corn
360g	480g	Black Beans <i>drain &amp; rinse</i>
3	4	Pita Breads

## From Your Kitchen

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Seasoning (salt & pepper)

Water

**1. HEAT-A THE PITA** Heat the pita breads in a microwave until softened, 15 seconds. Alternatively, toast in a toaster. Allow to cool slightly and cut in half to make the pockets.

**2. FLAVOURFUL FILLING** In a bowl, combine the beans, the corn, the tomato salsa, and seasoning. In another small bowl, combine the mayo with the jalapeño relish (to taste).

**3. LUNCH IS READY** Smear the spicy mayo inside the pockets. Fill with the bean mixture and sprinkle over the crispy onions. Simple as that, lunch is ready!