



UCCOOK

Fresh Mint & Goat's Cheese Pita

with apple & cranberries

Hands-on Time: 15 minutes

Overall Time: 15 minutes

Lunch: Serves 3 & 4

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	646kJ	2701kJ
Energy	155kcal	646kcal
Protein	4.7g	19.6g
Carbs	24g	101g
of which sugars	6.3g	26.5g
Fibre	4.3g	17.8g
Fat	4.1g	17.3g
of which saturated	1.4g	5.8g
Sodium	176mg	734mg

Allergens: Gluten, Allium, Sesame, Wheat, Sulphites, Tree Nuts

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
150g	200g	Peas
90ml	120ml	Hummus
3	4	Pita Breads
60g	80g	Green Leaves <i>rinse</i>
2	2	Apples <i>rinse, peel, core & thinly slice</i>
8g	10g	Fresh Mint <i>rinse, pick & roughly chop</i>
75g	100g	Chevin Goat's Cheese
30g	40g	Dried Cranberries
30g	40g	Walnuts

From Your Kitchen

Seasoning (salt & pepper)

Water

1. PEAS & HUMMUS Boil the kettle. Submerge the peas in salted boiling water until plumped up, 3-4 minutes. Drain and set aside. In a small bowl, loosen the hummus with water in 5ml increments until drizzling consistency.

2. PITA PARTY Toast the pitas in a toaster until crispy. Allow to cool slightly before slicing into triangles.

3. SO-GOOD SALAD In a bowl, toss together the peas, the green leaves, the apple, and the mint. Crumble over the goat's cheese. Scatter over the cranberries and the walnuts. Drizzle over the loosened hummus. Side with the pita triangles.