

UCCOOK

Grilled Cheese & Basil Pesto Pita

with kalamata olives

Hands-on Time: 40 minutes

Overall Time: 45 minutes

Veggie: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Paul Cluver | Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	968kJ	3054kJ
Energy	232kcal	731kcal
Protein	8.4g	26.4g
Carbs	19g	59g
of which sugars	2.9g	9.1g
Fibre	2g	6.3g
Fat	14.2g	44.8g
of which saturated	4.7g	14.8g
Sodium	442mg	1396mg

Allergens: Sulphites, Egg, Gluten, Tree Nuts, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
60g	80g	Pitted Kalamata Olives <i>drain & roughly chop</i>
150g	200g	Cucumber <i>rinse & cut into half-moons</i>
60g	80g	Danish-style Feta <i>drain & crumble</i>
150ml	200ml	Pesto Princess Basil Pesto
150g	200g	Grated Mozzarella Cheese
60g	80g	Sun-dried Tomatoes <i>drain & roughly chop</i>
8g	10g	Fresh Basil <i>rinse, pick & roughly tear</i>
3	4	Pita Bread <i>cut in half</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Butter (optional)

Seasoning (Salt & Pepper)

1. LET'S START WITH SALAD In a salad bowl, toss together the salad leaves, olives, cucumber, feta, a drizzle of olive oil, and a pinch of pepper.

2. PERFECT PITA In a bowl, combine the pesto, mozzarella, sun-dried tomatoes, and ½ the basil. Open up the pitas and stuff with the cheesy pesto filling. Brush the outside of the pitas with butter (optional) or oil. Place a pan over medium heat. When hot, toast the filled pita/s until the pitas are brown and the cheese is melted, 30-60 seconds per side. Alternatively, grill in a sandwich maker if you have one.

3. DOUBLE YUM Plate up the grilled cheese pitas. Garnish with the remaining basil. Side with the feta and olive salad. There are few things better, Chef!