Vegetarian Club Pita

For enough to feed 4 people you will need:

4 Pita breads 500ml Finely shredded lettuce 60ml Tahini 1 Avocado 3 Tomatoes 1 Red onion 1 Red pepper 16 Green olives 200g Feta cheese 1 Peeler 4 Sharp knifes 2 Chopping board 2 White bowls 2 Wooden spoons



- 1. Peel and thinly slice the avocado and red onion. De-seed the red pepper and cut into strips. Dice the tomatoes.
- 2. Carefully slice the olives in half and remove the stones.
- 3. Carefully crumble the feta cheese.
- 4. Thinly shred the lettuce and toss it with tahini in a large white bowl.
- 5. Gently combine the avocado, tomato, red onion, red pepper, olives and crumbled feta cheese.
- 6. Fill the pockets firstly with lettuce then the avocado mixture.