

Packed Pitas

SKILL
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MAKES
2 Servings

Ingredients

- 2 (6-inch) pita breads
- 1 1/2 Tablespoons Stonewall Kitchen Maine Maple Champagne Mustard
- 1 1/2 Tablespoons mayonnaise
- 2 lettuce leaves, washed and patted dry
- 3 ounces thinly sliced chicken, turkey breast or ham
- 3 ounces thinly sliced Swiss cheese
- 1 Tablespoon sun-dried tomatoes, julienned
- 4 very thin slices onion
- 1 ripe avocado, peeled and thinly sliced, optional
- Alfalfa sprouts, optional



Directions

1. Slice off a narrow wedge from one edge of each pita and carefully open.
2. Combine Maine Maple Champagne Mustard with mayonnaise in a small bowl, liberally brush onto insides of pita pockets.
3. Add lettuce, chicken, cheese, sun-dried tomato and onion.
4. Add avocado and alfalfa sprouts, if desired, and serve.

