

RECIPE



JALAPEÑO SNACKS WITH PITA BREAD

INGREDIENTS (10 PERSONS)

- 40 Aviko Jalapeño snacks
- 10 pita breads
- 2 heads of iceberg lettuce, coarsely chopped
- 2 tomatoes, concasse
- 2 red onions, finely diced
- 250 gr Greek style yoghurt
- 4 tbsp mint, coarsely chopped
- 1 tbsp lemon juice
- Coarsely ground pepper
- 800 gr (canned) chickpeas
- 2 tbsp Tahin (sesame paste)
- 2 cloves of garlic
- 2 tsp paprika powder
- 2 tsp cumin powder
- 100 ml olive oil
- Salt and pepper

PREPARATION

Preheat the oven to 160°C. Rinse the chickpeas with cold water. Mix the chickpeas, tahin, garlic, paprika powder, cumin powder, salt and olive oil in a food processor and mix to a smooth paste. Season with salt and pepper.

Mix the ingredients for the mint-yoghurt dressing in a bowl and season to taste with coarsely ground pepper.

Deep-fry the Jalapeño snacks until golden brown. Warm up the pita bread in the oven. Once warm, cut into the bread and spread a layer of hummus on them. Top with iceberg lettuce, tomato, red onion and the Jalapeño snacks. Serve with the fresh mint-yoghurt dressing.

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