

Vegan Smoked Salmon Style Pitta Bites



Ingredients

- 2 White Pitta Breads
- 1 Tbsp Olive Oil
- Salt & Freshly Ground Black Pepper
- 200g Roasted Beetroot & Mint Houmous
- 80g Smoked Salmon Style Slices, Each Slice Cut Into 4 (We Used Squeaky Bean)
- 2 Sprigs Mint, Leaves Torn To Serve



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Method

- Preheat the grill to medium-high. Slice open the pitta breads horizontally (heat them slightly under the grill or in a toaster to make them easier to split). Brush the cut sides with oil, season with the salt & pepper, then cut each pitta $\frac{1}{2}$ into 6 pieces. Spread over a baking tray.
- Grill the pitta for 1-2 minutes until toasted, then set aside to cool. Top the pitta crisps with a little houmous, then a piece of the vegan smoked salmon style slices. Finish with torn mint leaves and season with extra salt & pepper.

