# Eastern salad / Tesco.

# Contributors

Tesco (Firm)

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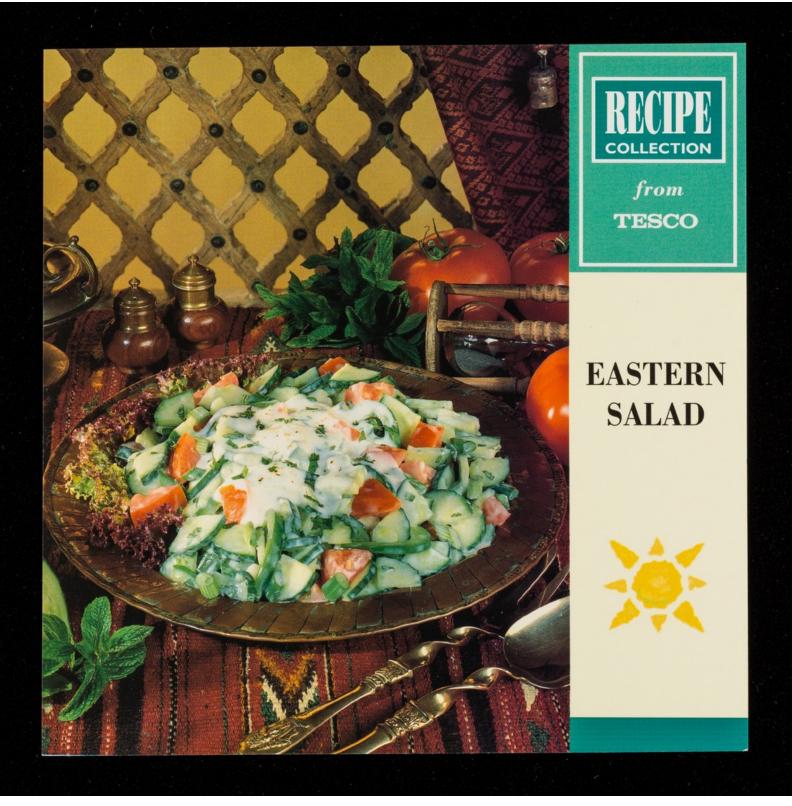
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# TESCO

### INGREDIENTS

One whole Cucumber, chopped

2 large Beefsteak Tomatoes, chopped

4 Spring Onions, chopped

I large Green Pepper, de-seeded & sliced

I Chilli, de-seeded & chopped finely

2 cloves Garlic, crushed

6 x 15 ml sp (6 tbsp) Natural Yogurt

 $I \times 15 \text{ ml}$  sp (1 tbsp) finely chopped Fresh Mint

Salt & Ground Black Pepper

To serve: Pitta Bread & Tesco Houmous

# EASTERN SALAD

#### **SERVES 4**

# METHOD

- Simply prepare salad ingredients and mix together in a large bowl (take care not to break up the tomatoes).
- 2 Then mix the Yogurt, Mint, Salt and Pepper together and pour over salad.
- 3 To serve, warm Pitta Bread, split lengthways to form a pocket and fill with salad. Top with a tablespoon of Houmous.

All lines subject to availability at Tesco. Some lines in larger stores only