

Cheesy Veggie Flatbreads

by Anand Lila devi dasi

HARE KRISHNA HARE KRISHNA HARE KRISHNA HARE HARE HARE RAMA HARE RAMA HARE RAMA HARE HARE HARE HARE



"Krishna is very kind.
Therefore, He has given us
his remnants of food stuff"

Ingredients

- Cream cheese softened..... $\frac{1}{2}$ C
- Cottage cheese..... $\frac{1}{2}$ C
- Ground black pepper..... $\frac{1}{2}$ tsp
- Green chilies chopped finely.....2
- Big tomato chopped1
- Bell pepper chopped.....1
- Oil.....5 Tsp
- Eight-inch tortillas.....5
(if unavailable substitute with chapatis)

Preparation :

- 1) In a mixing bowl, combine the cheese, black pepper, chilies, tomatoes and bell pepper. Divide the mixture in five parts.
- 2) Spread one part of the filling on half of each tortilla, leaving a 2 cm border. Fold the other uncovered half to cover the filling so that you end up forming a semi-circle.
- 3) Heat a frying pan over moderate heat. Add 1 tsp of oil, gently place a tortilla and press down with a spatula. Cook for 1-2 minutes until lightly browned from underside. Carefully flip the tortilla and cook again for 1-2 minutes on the other side.
- 4) Remove the tortilla, and cut it in half to get to 2 triangles. Repeat for the remaining tortillas. Serve warm.

Serves: Five

For further details please contact : anandliladd@gmail.com
www.iskcondesiretree.com

HARE KRISHNA HARE KRISHNA HARE KRISHNA HARE HARE HARE RAMA HARE RAMA HARE RAMA HARE HARE HARE HARE