

FETA SHRIMP TRIANGLES

“Toasted pita bread triangles are the based for this Middle Eastern shrimp spread, accented with cumin, mint and topped with a sprinkling of sesame seeds.”

Prep time: **15** minutes

Cooking time: **15** minutes

Ingredients:

4	(5 to 6 inch) pita breads
225 g	baby shrimp or medium shrimp, chopped
10 g	garlic, minced
115 g	Safeway SELECT Mayonnaise
1 g	chili powder
1 g	ground cumin
30 g	chopped fresh mint or 1 to 2 teaspoons of dried mint, crumbled
225 g	feta cheese, crumbled
	Sesame seeds
	Paprika

Directions:

1. Preheat oven to 300 F.
2. Slip knife into edge of pita breads and divide them in half horizontally. Cut each half 5 to 6 triangles. (If bread is large, cut it into 8 to 10 triangles.) Place triangles on baking sheet and bake for 15 to 20 minutes, or until lightly browned.
3. Stir shrimp, garlic, mayonnaise, chili powder, cumin, and mint with a fork until blended. Spread generously on toasted triangles.
4. Sprinkle tops with sesame seeds and dust with paprika.
5. Place on baking sheet and broil until tops are brown and bubbly. Watch carefully. They burn easily.

Makes 40 servings.



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