

Grilled Pitas with Tomatoes, Olives, and Feta

BON APPÉTIT JULY 2004

YieldMakes 4 servings

Ingredients

1 cup diced seeded plum tomatoes (about 4)
1/2 cup pitted coarsely chopped mixed olives
1/2 cup chopped red onion
4 tablespoons olive oil, divided
3 tablespoons chopped fresh mint
4 whole wheat pita breads
1/2 cup crumbled feta cheese (about 3 ounces)

Preparation

Prepare barbecue (medium-high heat). Stir tomatoes, olives, onion, 2 tablespoons oil, and mint in small bowl to blend.

Brush 1 side of each pita with remaining 2 tablespoons oil; place pitas, oiled side down, on grill. Cook until lightly charred, about 2 minutes. Turn pitas over; top with tomato mixture, spreading almost to edges. Sprinkle with cheese.

Cover barbecue and grill pitas until topping is warm, about 2 minutes. Transfer pitas to plates and serve.

Test-kitchen tip:

To pit an olive easily, simply crush the olive with the side of a chef's knife and pop out the pit.