



## Pizza pockets

Tell the story of the recipe...

### Ingredients

How many servings?

- 1/3 capsicum
- 1/3 yellow bell pepper
- 1/3 red bell pepper
- 10-12 jalepeno slices(canned)
- 50 gms cottage cheese
- 20 gms mozzarella cheese
- 1/2 cup corn
- 4 Ready-made samosa patti
- salt
- pizza seasoning

### Steps

How long to cook?

- 1 Chop all vegetables, add grated cottage cheese and mozzarella cheese.
- 2 Add salt and pizza seasoning and mix well.
- 3 Cut out 6inch pieces from samosa patti. Fold and fill in contents. Secure ends using little water
- 4 Lightly brush with olive oil. Preheat OTG for 20 mins at 180deg.
- 5 Set it to grill for 10-15mins at 180deg.
- 6 Serve hot with ketchup.

