

Ingredients:

1 Cucumber
2 Mixed Peppers
3-4 sticks of celery
2 Carrots
1 Pack of Pitta Breads
2-3 Spring Onions
A bunch of Chives
Some fresh mint
A small pot of natural yoghurt
100g of soft cheese
A lime
A lemon
Chilli Powder to taste
Paprika to taste

PREP

Cut cucumber, peppers, celery and carrot into batons for dipping. Save some of the pepper and cucumber for the dips! Cut the pittas into strips and toast. Finely chop some peeled cucumber, tomatoes, peppers, spring onions chives and mint.

COOK

Mix the natural yoghurt with the finely chopped cucumber, mint and a squeeze of lemon.

Mix the finely chopped peppers and tomatoes with the spring onion, a squeeze of lime and a little chilli powder (or you could use finely chopped fresh chillies!)

Mix the soft cheese with chives, spring onions and a little paprika.

Serve your dips with the veggie and pitta chips.

DONE!

TRY

Hummmous makes a lovely dip too. Try it plain or add a squeeze of lemon and some chopped herbs to it.