

# Stuffed Pitta Pockets



**Serves 4    Prep 10 mins**

**Cooking 20mins**

**Easy**

## Ingredients

454g Lincolnshire sausages or 4 thin steaks  
225g baby spinach  
ground nutmeg  
4 tbsp crème fraîche  
175g mushrooms, sliced  
1 tbsp veg oil  
4 pitta breads  
serve with thick slices of tomato

1. Cook the Lincolnshire sausages or steaks until cooked through. Wilt the baby spinach and season with salt, pepper & nutmeg and stir in 4 tbsp of crème fraîche.
2. Fry the sliced mushrooms in 1 tbsp vegetable oil until golden and warm the pitta breads.
3. Slice the sausages or steaks and evenly fill the pitta with all the ingredients. Serve with mustard if liked.
4. For vegetarians replace the meat with 2 thinly sliced fried onions or thick slices of fried tomato.