

RECIPE

# Nutella pineapple, banana coconut pitta pockets

Easy

17 min



## INGREDIENTS

for 4 portion

- 480g pineapple fingers, each cut in half lengthways
- 2 bananas, peeled and cut in half lengthways
- 2 limes, zested and juiced
- 4 tbsp fortified coconut milk yogurt
- 20g toasted coconut chips finely chopped
- 6 mint leaves, shredded
- 4 wholemeal pitta breads
- 60g Nutella (one heaped teaspoon (15g) per portion)



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

## METHOD

1

Preheat a griddle pan over a high heat for 4-5 minutes.

2

Place the pittas into the griddle pan and toast for 3-4 minutes until char marks appear, turn over and cook the other side, set aside.

3

Brush each side of the pineapple and banana with the lime juice and zest.

4

Place the pineapple and banana flat side down into the griddle pan and cook for 3-4 minutes each side until charred evenly on both sides, remove from the pan and set aside.

5

Split the pitta pocket lengthways and fill with two slices of the pineapple and 1 slice of banana. Spoon over 1 tablespoon of coconut milk yogurt, sprinkle with the toasted coconut a few mint leaves and 1 heaped teaspoon (15g) of Nutella per pitta pocket.

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