



Peachy Peanut Butter Pita Pockets

Takes approx. 10 minutes to make.

Serving Size: 4

Supplies:

Sharp knife
Bread knife
Microwave
Cutting boards
Measuring Cups

Ingredients:

2 Pita Pockets
 $\frac{1}{4}$ Cup of Peanut Butter, reduced fat
1 Peach

Directions:

1. Cut pitas in half to make a pocket for each serving and warm in the microwave for about 10 seconds to soften.
2. Carefully open each pocket and spread a thin layer of peanut butter on the inside.
3. Fill with peach slices.
4. Serve and enjoy! 😊

***Chef's Tips:**

Try these pitas with other fruits such as apples, peaches, bananas, nectarines, grapes, strawberries, kiwifruit, etc.



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