



ROASTED VEGETABLE & SMOKED FISH PITAS

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

Ingredients:

1 can **Crown Prince Natural Kippers Snacks with Cracked Black Pepper**

6 asparagus spears, trimmed

1 small Italian zucchini, thinly sliced lengthwise
(about ¼" thick)

1/8 cup red bell peppers, thinly sliced

¼ small red onion, thinly sliced

1 small container alfalfa sprouts

4 tablespoons hummus

2 pitas



Directions:

Preheat oven to 400°F. Season asparagus, zucchini and red bell pepper with salt and black pepper, and place them in a single layer on a rimmed baking sheet. Bake for 10 minutes, or until vegetables are crisp yet tender.

Cut each pita in half and carefully open the pockets. Evenly distribute the ingredients among pitas. Serve immediately.

Serves 2