

Easy Greek Veggie Pita Pockets with Hummus and Feta

are a fresh and simple nod to Mediterranean cuisine. Packed with



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INGREDIENTS

- 2 pita pockets
- 1 cucumber, sliced
- 1 tomato, diced
- 1/2 cup crumbled feta cheese
- 2 tbsp olive oil
- 1 tsp dried oregano
- 2 tbsp hummus

DIRECTIONS

1. Warm pita pockets briefly in a dry skillet or microwave until soft and pliable.
2. Carefully slice open the top of each pita to form a pocket.
3. Spread 1 tbsp of hummus inside each pita.
4. Fill with cucumber slices, diced tomato, and crumbled feta.
5. Drizzle with olive oil and sprinkle with oregano.
6. Serve immediately, optionally with a lemon wedge.

SWAPS & NOTES

Pita : Use whole wheat or gluten-free pita for dietary needs.

Feta : Swap with goat cheese, mozzarella, or leave it out for a dairy-free version.

Hummus : Any flavor works-try roasted red pepper, lemon herb, or garlic.

Additions : Kalamata olives, red onion, or baby spinach make great extras.

TIPS FOR SUCCESS

Avoid sogginess : Add hummus first to create a moisture barrier in the pita.

Pack for lunch : Keep the filling and pita separate until ready to eat.

Use tortillas or flatbread for a quick swap.

For extra zest, stir a squeeze of lemon juice into the hummus or drizzle over the top. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-greek-veggie-pita-pockets-with-hummus-and-feta/>