

Alaska Salmon Greek-Style Stuffed Pita Pockets



Preparation Time: 20 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

This is also great served as a salad on a bed of romaine lettuce.

- 1/2 cup Greek or Italian vinaigrette dressing
- 1 Tablespoon chopped fresh oregano or 1 teaspoon dried oregano
- 2 teaspoons minced fresh garlic
- 1 can (14.75 oz.) or 2 cans (7.5 oz. each) traditional pack Alaska salmon
 - OR 8 to 10 oz. skinless, boneless salmon (canned or pouched),
drained and chunked
- 1 large ripe tomato, diced
- 1/2 cup diced white or red onion
- 1/2 cup diced cucumber
- 3/4 cup diced red or green bell pepper
- 1/3 cup chopped black or Kalamata olives
- 1/3 cup crumbled Feta cheese
- 4 large pocketed pitas
- 8 leaves green leaf lettuce
- Tzatziki sauce, purchased (optional)

Description:

In a large bowl, whisk together the vinaigrette, oregano and garlic. Add the drained salmon, tomato, onion, cucumber, bell pepper, olives and Feta cheese. Toss to combine and coat with dressing.

Cut pitas in half and insert a leaf of lettuce into each one. Divide salmon salad between pitas.

Cook's tip: The pitas can also be lightly grilled. Place the whole pitas on the hot grill and cook on each side for about 1 minute, or until light grill marks form and pitas are warmed.