

Greek Nachos

Items Needed: cutting board, knife, mixing bowl

Serves: 4

Ingredients:

- 1 bag of Pita Chips (can use corn tortilla chips if you like.)
- 1 head of Romaine
- 1 can of Chickpeas, drained and rinsed
- ¼ cup of Feta Cheese
- ½ cup Cucumber
- 1 cup cherry tomato (whatever tomatoes you have on hand are fine.)
- ½ Red Onion
- ¼ cup Kalamata Olives
- 2 tsp Olive oil
- ½ tsp Dried greek herbs: oregano, basil, dill
- Salt and Pepper to taste
- Tzatziki Sauce



Directions:

1. Clean vegetables and Prepare Tzatziki sauce per the recipe.
2. Dice your veggies into cubes of similar size: cucumbers, red onions and tomato (for cherry tomatoes, slice in half or in quarters if you prefer.
3. Toss the diced veggies with the chickpeas, and rough chopped Kalamata olives.
4. Chop romaine and add to the toppings, coat with a little oil, salt, pepper and herbs.
5. Lay out your pita or tortilla chips and top with your greek mixture. Top with tzatziki sauce and feta cheese.

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