

RECIPE | CUCUMBERS

GREEK NACHOS



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INGREDIENTS

- 1 lb** Pure Flavor® Mini Cucumbers, diced
- 1 cup** Pure Flavor® Juno® Bites Red Grape Tomatoes
- 4-5** pita breads, sliced and toasted
- ½ cup** diced Kalamata olives
- 115 oz** can navy beans
- 1 tbsp** olive oil
- ¼ tbsp** Kosher salt, plus more for sprinkling
- pinch black pepper

FOR THE CREAMY CILANTRO SAUCE:

- 1 cup** Greek Yogurt
- 1 pinch** dried oregano
- ¼ cup** cilantro, chopped
- ½ a** lemon, juiced
- Salt and pepper, to taste

DIRECTIONS

- 1** Dice the cucumber and quarter the tomatoes; season both lightly with Kosher salt. Chop the olives roughly. Drain and rinse the beans. In a small bowl, mix the beans with the olive oil, Kosher salt and fresh ground black pepper.
- 2** To make the creamy cilantro sauce, combine 1 cup Greek yogurt, and 1 pinch dried oregano to a bowl. Juice half a lemon and season with salt and pepper.
- 3** To serve, place the pita chips on a plate. Top with veggies and drizzle with creamy cilantro sauce, add additional olive oil, if desired. Serve immediately.



25 min

20 min PREP. | **5 min** COOKING



4



easy