

RECIPE | CUCUMBERS

# HOMEMADE TZATZIKI PLATTER



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Recipe created by *Caeli-Rose White*



## INGREDIENTS

- 1 lb** Pure Flavor® Mini Cucumbers, divided
- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 2 cloves** garlic, minced
- 1 pita**, cut into triangles
- 1 ½ cups** plain Greek yogurt
- 1 cup** chickpeas

- 1 cup** pitted Kalamata olives
- ½ cup** feta cheese
- 2 tbsp** extra-virgin olive oil
- 2 tbsp** fresh dill, chopped
- 2 tbsp** lemon juice
- ½ tsp** fine sea salt

## DIRECTIONS

- Using a handheld grater, grate half of the cucumbers into a bowl. Using paper towels, squeeze the water out of the cucumbers.
- Combine drained cucumbers, Greek yogurt, lemon juice, olive oil, garlic, dill, & salt in a bowl and mix well. Refrigerate until ready to serve.
- Slice the remaining cucumbers into rounds.
- Add tzatziki to a small bowl & place it in the middle of a large serving bowl.
- Arrange cucumbers, tomatoes, olives, chickpeas & pita bread around the tzatziki.
- Crumble feta over bowl, garnish with dill & enjoy.



**15 min**

**15 min**  
PREP.

**0 min**  
COOKING



**2**



**easy**