



RECIPE | CUCUMBERS

# HOMEMADE TZATZIKI PLATTER



15 min  
PREP.



2



easy

15 min

0 min  
COOKING

## INGREDIENTS

Recipe created by *Caeli-Rose White*

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

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

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