

NGREDIENTS

JIRECTION

TZATZIKI SHRIMP BOWL

Recipe created by Lynn Polito



1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers

2 cloves garlic, minced

1 lemon, juiced

1 cup plain Greek yogurt

1tbsp fresh dill 1 tbsp olive oil

1tsp salt



1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, sliced

1 dry pint Pure Flavor® Juno® Bites Red Grape

Tomatoes, sliced in half

1 lb shrimp, peeled & deveined

2 cups quinoa, cooked

2 cups mixed greens

1 cup feta, crumbled

1 cup Kalamata olives, sliced in half

1 tbsp olive oil

1 tbsp Italian seasoning Fresh dill, optional for garnish

To serve, divide mixed greens, guinoa, shrimp, feta cheese, cucumbers & olives into bowls. Top with tzatziki and garnish with fresh dill if desired.



10 min

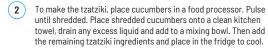
15 min





easy

Preheat the oven to 375° degrees.



In a small bowl, mix shrimp, olive oil, and Italian seasoning, Pour the shrimp onto a sheet pan and bake for 15 minutes.

Pro Tip: For optimal flavor, leave tzatziki in the fridge for an hour to allow flavors to combine.