

INGREDIENTS

Recipe created by Lynn Polito

For the tzatziki:

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

1 tsp salt

For the bowls:

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

1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes,

sliced in half

11b shrimp, peeled & deveined

2 cups quinoa, cooked

2 cups mixed greens

1 cup feta, crumbled

1 cup Kalamata olives, sliced in half

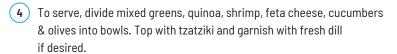
1 tbsp olive oil

1 tbsp Italian seasoning

Fresh dill, optional for garnish

DIRECTIONS

- 1 Preheat the oven to 375° degrees.
- To make the tzatziki, place cucumbers in a food processor. Pulse until shredded. Place shredded cucumbers onto a clean kitchen towel, drain any excess liquid and add to a mixing bowl. Then add the remaining tzatziki ingredients and place in the fridge to cool.
- (3) 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.











