



GREEK-STYLE QUESADILLAS WITH FRESH TZATZIKI

FAST. EASY. FRESH.

1. Start with making the tzatziki. In a bowl, combine the **Greek yogurt, lemon juice, and salt.** Grate the **cucumbers** and add to the bowl. Finely chop the **dill** and add it as well. Mix to combine and set aside.

2. Next, thinly slice the **green onion** and dice the **tomatoes.** Drain the **black olives.** Finely chop the **oregano.** Grate the **mozzarella.**

3. Arrange the **feta, olives, green onion** (reserve a pinch for garnish on the tzatziki), **tomato, oregano,** and **mozzarella** on half of each **tortilla.** Season with **salt** and **pepper** to taste and then fold each in half. In a pan, brown both sides over medium heat; about 3-4 minutes per side.

4. To serve, cut each quesadilla into 4 pieces, arrange on a board or plate with a little bowl of the tzatziki, and garnish with reserved **green onion.** Enjoy!



Ingredients (4 Person Serving – 508 Calories Per Serving)

Ancient Grain Tortillas	4 Large	Greek Yogurt	200 g
Green Onion	4 Stalks	Mini Cucumbers	2
Roma Tomatoes	2	Lemon Juice	2 tsp.
Sliced Olives	1 200 ml Can	Salt	½ tsp.
Feta Cheese	150 g	Fresh Dill	Few Sprigs
Mozzarella	280 g	Salt and Pepper	To taste
Fresh Oregano	Few Sprigs		

25 Minute
Cook
Time!