



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 **cucumber** 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 **tomato**. Drain the **black olives**. Finely chop the **oregano**. Grate your **mozzarella**.

3. Arrange the **feta**, **olives** (use what you'd like), **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 (2 Person Serving – 508 Calories Per Serving)

Ancient Grain Tortillas	2 Large	Greek Yogurt	100 g
Green Onion	2 Stalks	Mini Cucumber	1
Roma Tomato	1	Lemon Juice	1 tsp.
Sliced Olives	1 200 ml Can	Salt	¼ tsp.
Feta Cheese	75 g	Fresh Dill	6 g
Mozzarella	140 g	Salt and Pepper	To taste
Fresh Oregano	6 g		

25 Minute Cook Time!