



# GREEK STYLE PANZANELLA WITH TZATZIKI, DILL, CROUTONS, AND OREGANO VINAIGRETTE

FAST. EASY. FRESH.

**1.** Start by prepping your ingredients. Cut the **tomatoes** in half. Thinly slice the **cucumber** and **onion**. Tear the **buns** into bite-sized pieces. Chop the **dill**. Drain and rinse the **chickpeas**.

**2.** Heat 2 Tbsp. **olive oil** in a pan over medium-high heat. Add the **bread** and cook, stirring frequently, for 3-4 minutes until golden brown. Season with **salt** and remove from the pan.

**3.** Make the dressing. In a small bowl whisk together 6 Tbsp. **olive oil** with the **apple cider vinegar**, and **oregano**.

**4.** Place the **chickpeas**, **veggies** (add the onion to taste), and **dill** into a large bowl. Toss with as much **dressing** as you'd like then season with **salt** and **pepper** to taste.

**5.** To serve, portion the salad into dishes and then garnish with the **olives**, **croutons**, **feta**, and **tzatziki**. Enjoy!



## Ingredients (4 Person Serving – 745 Calories Per Serving)

Olive Oil	8 Tbsp.	Apple Cider Vinegar	3 Tbsp.
Chickpeas	1 540 ml Can	Red Onion	1 Small
Tzatziki	½ Cup	Feta	80 g
Grape Tomatoes	50	Fresh Dill	10 g
Mini Cucumbers	4	Brioche Buns	4
Kalamata Olives	100 g	Salt and Pepper	To Taste
Dried Oregano	2 tsp.		

**25** Minute  
Cook  
Time!