



FAST. EASY. FRESH.

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

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 1 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 3 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 (2 Person Serving – 745 Calories Per Serving)

Olive Oil	4 Tbsp.	Apple Cider Vinegar	1 ½ Tbsp.
Chickpeas	1 398 ml Can	Red Onion	1 Small
Tzatziki	¼ Cup	Feta	40 g
Grape Tomatoes	25	Fresh Dill	5 g
Mini Cucumbers	2	Brioche Buns	2
Kalamata Olives	50 g	Salt and Pepper	To Taste
Dried Oregano	1 tsp.		

25 Minute
Cook
Time!