



MEDITERRANEAN PITA NACHOS

WITH SHAWARMA CHICKPEAS AND TZATZIKI

FAST. EASY. FRESH.

1. Start by preheating your oven to 400°F then, prep your veggies. Drain the **olives**, dice the **cucumber**, and cut the **grape tomatoes** in half (or quarters if larger). Drain and rinse the **chickpeas**.

2. Next, spread the **mini pitas** out onto a large baking tray and lightly brush them with 2 Tbsp. **olive oil** and sprinkle with **coarse salt**. Transfer to the oven and bake for 5 minutes, or until just warmed through.

3. In a large pan, heat the remaining olive oil over medium heat. Add the chickpeas, **Shawarma Spice Blend** (**cumin, coriander, cinnamon, cardamom, paprika, and garlic powder**) and stir to combine. Cook for 2 minutes, then add ½ cup water. Mix well, and cook for another 2-3 minutes. Taste, and season with salt and **pepper** as desired.

4. To assemble the nachos, layer half the pitas on a plate and then top evenly with half the chickpeas, veggies, and **tzatziki**, then repeat with the remaining ingredients. Garnish with roughly torn **dill** and share and enjoy!



Ingredients (4 Person Serving – 785 Calories Per Serving)

Chickpeas	2 398 ml Cans	Coarse Salt	2 tsp.
Ground Cumin	2 tsp.	Olive Oil	4 Tbsp.
Coriander	1 tsp.	Sliced Olives	1 375 ml Can
Cinnamon	½ tsp.	Cucumber	1
Cardamom	¼ tsp.	Grape Tomatoes	20
Paprika	1 tsp.	Tzatziki	2 Cups
Garlic Powder	1 tsp.	Fresh Dill	Few Sprigs
Mini Pitas	32	Salt and Pepper	To Taste

25 Minute Cook Time!