

# Greek Quesadillas & Tzatziki Sauce

## Supper Series: Greece

Yield: 4 quesadillas



### FOR THE QUESADILLAS

- 1 tbsp. extra-virgin olive oil
- 4 large pitas (thick pitas) or Toufayan Flatbreads (our favorite)
- 3 c. shredded mozzarella
- 1 c. crumbled feta
- 1/2 c. roasted red peppers, drained
- 1/2 c. coarsely chopped Kalamata olives
- 1 tbsp. chopped dill
- 2 cups shredded cooked chicken (optional)

### FOR THE TZATZIKI SAUCE

- ½ English cucumber, halved lengthwise
- 1 cup Greek yogurt 5%, 2%, or 0%
- 1 garlic clove, minced or grated
- 1 tbsp minced fresh mint
- 1 tbsp minced fresh dill
- Finely grated zest of 1 lemon
- 2 tbsp fresh lemon juice
- ½ tsp salt
- Black pepper to taste



### DIRECTIONS

1. Make the sauce: Grate cucumber on the large holes of a box grater.
2. In a medium bowl combine grated cucumber, Greek yogurt, garlic, mint, dill, lemon zest plus juice, salt & pepper, and stir to combine.
3. In a large skillet over medium heat, heat olive oil. On half of each pita or flatbread, top with a handful of mozzarella. If you want a heartier quesadilla, add a handful of cooked shredded chicken (optional). Sprinkle with feta, red peppers, olives and dill. Fold in half and place in skillet or on griddle.
4. Cook until the cheese is melted and the bottom pita or flatbread is golden, about 2 minutes. Carefully flip and continue to cook until the second side is golden, about 2 minutes more.
5. Repeat with remaining ingredients. Cut quesadillas into wedges and serve warm with Tzatziki sauce.