loaded greek fries



cook time:	prep time:	featured product:
15	**20**	**POWERHOUSE SPINACH BLEND**

try out a new flavor profile with this loaded greek fries recipe. top french fries with a mix of super flavorful and traditional greek flavors plus our POWERHOUSE SPINACH BLEND and turn the ordinary into extraordinary! have some tasty holiday fun with a uniquely-flavorful loaded plate of fries. great as an appetizer or a side dish to share!

ingredients

4 servings

1 package **organicgirl© POWERHOUSE SPINACH BLEND** ?
1 pound frozen french fries
1 tablespoon olive oil
1 small onion, thinly sliced
2 garlic cloves, thinly sliced
1 can (15 ounces) chickpeas, drained and rinsed
½ teaspoon fine sea salt
½ cup kalamata olives
1 medium tomato, chopped
½ cup crumbled feta
1 tablespoon chopped fresh dill
1 tablespoon chopped fresh mint

for the tzatziki:
1 cup greek yogurt
½ english cucumber, diced
1 tablespoon olive oil
1 tablespoon minced fresh dill
1 tablespoon minced fresh mint
1 tablespoon red wine vinegar
½ teaspoon fine sea salt

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. in a medium bowl stir together yogurt, oil, vinegar, salt, dill, mint, and cucumber. set aside.

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2. bake french fries according to package directions.

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3. meanwhile, heat oil in a large skillet over medium. add onion and sauté until softened, 6-8 minutes. add garlic and cook 1 minute more. stir in chickpeas, spinach, and salt and cook until spinach is wilted.

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4. top fries with spinach mixture, olives, tomato, and feta.

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5. top with tzatziki, and sprinkle with dill and mint.

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6. enjoy!

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