



Ingredients

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| 1 slice Flatbread | ¼ tsp. Pepper |
| 1 can Chickpeas | 1/8 tsp. Thyme |
| 1 Tbsp. Grape Seed Oil | 1 clove Garlic (minced) |
| ½ tsp. Marjoram | 4 cups Salad Greens (romaine / arugula / spinach - use your favorites, mix and match) |
| ¼ tsp. Dill | 1 Tomato (chopped) |
| ¼ tsp. Salt | ¼ Red Onion (chopped) |

Tzatziki Ingredients

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|---------------------------------------|--------------------------------|
| 1 cup Cashews (soaked) | 1 clove Garlic (minced) |
| 1 Cucumber | 1 tsp. Salt |
| 1 cup Non-Dairy Plain Yogurt | 1 Tbsp. Fresh Dill |
| 1 lemon or 2 Tbsp. Lemon Juice | |

Directions

(To soak cashews, place raw cashews in a bowl, cover with water, and let sit for at least 4 hours or overnight. Drain out the excess water and add to recipe.)

- 1** Pre-heat oven to 350 degrees fahrenheit.
- 2** Cut flatbread into bite size pieces and place on baking sheet. Bake for 8 minutes, turning over halfway through. Remove from oven and sprinkle with a little salt if desired.
- 3** While the flatbread is in the oven, add the oil, chickpeas and spices (marjoram, dill, salt, pepper, thyme, garlic) to a pan. On medium heat, sauté the chickpeas until heated through slightly crispy on the outside (about 5-7 minutes).
- 4** Assemble the greens, chickpeas, flatbread, tomatoes, and onion into a bowl and drizzle with your desired amount of the vegan tzatziki sauce.

Tzatziki Directions

- 1** First, grate the cucumber and pat dry with a towel to remove excess moisture. This will prevent the sauce from being too runny.
- 2**

- 3 Add the grated cucumber and the rest of the ingredients to a high-speed blender and blend until smooth. If the sauce is too thick, add a little more yogurt.
- 5 Store in a jar in the fridge.