



Mediterranean Snack Platter



Makes 8+ servings

Ingredients

For the Tzatziki

- 1 cup Chobani Whole Milk Greek Yogurt
- 1 tablespoon extra-virgin olive oil
- Juice of 1/2 a lemon
- 1 small cucumber - peeled, seeded and diced
- 2 small garlic cloves, minced
- 1 tablespoon freshly chopped dill
- Salt and freshly ground black pepper
- Crushed red pepper flakes

For the Greek Feta Dip

- 1 (8-ounce) block of feta cheese
- 1 cup Daisy Sour Cream
- 1/4 cup mayonnaise
- Zest and juice from 1 lemon
- 1 small clove garlic, chopped

- 1/4 teaspoon dried dill
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1/4 teaspoon freshly ground black pepper
- Pinch of crushed red pepper flakes
- Extra virgin olive, for drizzling
- Toasted sesame seeds

For the Homemade Naan

- 1/2 cup warm water
- 2 teaspoons granulated sugar
- 1 packet active dry yeast
- 1 3/4 cups all-purpose flour
- 1 teaspoon kosher salt
- 1/2 cup Chobani Whole Milk Greek Yogurt
- Vegetable oil, for cooking

Directions

Tzatziki

1. Combine the yogurt, olive oil and lemon juice in a mixing bowl. Whisk to combine.
2. Add the diced cucumber, garlic and dill and season with salt, pepper and a pinch of red pepper flakes. Refrigerate for 1 hour, to meld the flavors.

Greek Feta Dip

1. Combine the feta, sour cream, mayonnaise, lemon zest, lemon juice, garlic, dried herbs, pepper and crushed pepper flakes in a food processor and process until smooth, letting the machine run for at least a minute to make the mixture fluffy.
2. Transfer to a serving bowl and use a spoon to create a swirl in the center of the dip. Drizzle with olive oil and sprinkle with toasted sesame seeds.

Homemade Naan

1. Using a glass measuring cup, combine the water and sugar. Sprinkle the yeast on top and let the mixture sit until frothy, about 8 minutes.
2. Combine the flour and salt in a large mixing bowl. Add the yeast mixture and the yogurt and use a rubber spatula to combine. Once a shaggy dough starts to form, dump the mixture onto a clean work surface and knead with your hands until a smooth dough forms.
3. Transfer the ball of dough to a clean bowl and cover with a kitchen towel. Let rise until doubled in size, about one hour.
4. On a floured surface, divide the dough into 8 equal pieces. Roll each piece of dough out into a 7-inch circle. Keep the dough covered with a clean kitchen towel to keep it from drying out.
5. Heat a large sauté pan over medium-high heat. Add just enough oil to lightly coat the bottom of the pan. Working one at a time, cook the dough until blistered and golden in spots, flipping once, about 3 minutes per side. Repeat using the remaining dough.



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