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.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_LoadedGreekFries_Step1_Square.mp4

2. bake french fries according to package directions.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_LoadedGreekFries_Step2_Square.mp4

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.

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_LoadedGreekFries_Step3_Square.mp4

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

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_LoadedGreekFries_Step4_Square.mp4

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

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_LoadedGreekFries_Step5_Square.mp4

6. enjoy!

https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_LoadedGreekFries_Step6_Square.mp4