



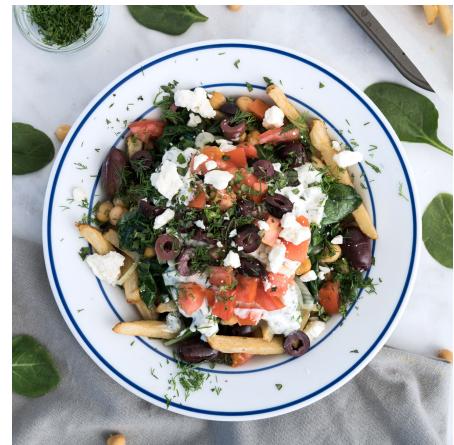
## loaded greek fries

cook time:  
**15**

prep time:  
**20**

featured product:  
**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.

[https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl\\_LoadedGreekFries\\_Step2\\_Square.mp4](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](https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_LoadedGreekFries_Step3_Square.mp4)

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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