Greek Nachos

Try this Mediterranean twist on the famous Mexican appetizer.

**INGREDIENTS**

(Makes 1 order)

- Pitas 3
- Olive Oil 20ml
- Salt 5g
- Ground Lamb 225g
- Garlic, minced 18g
- Cumin Powder 2g
- Oregano, dried 1g
- U.S. Feta Cheese, crumbled 120g
- Fresh Mint, minced 18g
- Tomatoes, chopped 75g
- Cucumbers, chopped 75g
- Kalamata Olives, pitted, chopped 75g
- Red Onions, chopped 30g
- U.S. Yogurt, plain 60g

**PREPARATION**

1. Brush pitas with olive oil, sprinkle with salt and cut them into 8 triangles each. Place triangles on a baking sheet.
2. Bake at 200°C (390°F) for about 5 minutes, until crispy. Set aside.
3. In a medium sauté pan over medium heat cook lamb and garlic until browned.
4. Add cumin and oregano, and mix well.
5. In a small bowl mix feta crumbles and mint together.
6. Build Nachos; lay out pita triangles on serving dish and top with meat mixture. Top next with feta mixture followed by the tomatoes, cucumbers, olives and onions.
7. Small dollops of yogurt complete the dish.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. Photo Courtesy of Wisconsin Milk Marketing Board. ©2015 U.S. Dairy Export Council.