



## GREEK NACHOS WITH STACY'S® MULTIGRAIN PITA CHIPS

### Each Serving Provides:

**2 oz M/MA**  
**2 oz. eq. Grains**  
**½ cup Vegetable** (¼ cup Red/Orange, ¼ cup Other)

### Greek Nachos with STACY'S® Multigrain Pita Chips

#### PREPARATION

##### INGREDIENTS FOR 50 SERVINGS

Stacy's Multigrain Pita Chips 4 lbs, 1 oz  
Sabra Hummus, Classic OR Red Pepper 9 lbs, 15 oz  
Greek Vegetable Salad 1 batch  
Tzatziki 1 batch  
Feta, crumbled 1 lb, 9 oz

##### INGREDIENTS FOR 1 SERVING: 1 BOWL or BOAT

Stacy's Multigrain Pita Chips 1.3 oz  
Sabra Hummus, Classic OR Red Pepper 3.2 oz  
Greek Vegetable Salad ½ cup  
Tzatziki 2 Tbsp  
Feta, crumbled .5 oz

#### PREPARATION

Assemble in Boat or Bowl:

- 1.3 ounces (approx. 11) Pita Chips
- #8 scoop Greek Vegetable Salad
- #10 scoop Hummus
- 2 Tbsp Tzatziki
- .5 ounce Feta

SERVING NOTES: Can be prepared and served individually as a grab n' go options or served on the line as individual components to allow optimal customization

#### GREEK VEGETABLE SALAD

##### INGREDIENTS FOR 50 SERVINGS

Tomatoes, diced	6 pounds 10 ounces
Cucumbers, diced	3 pounds 10 ounces
Onion, red, diced	1 pound 2 ounces
Olives, green or black, sliced, drained, rough chopped	1 cup
Banana Peppers, sliced, drained, rough chopped	1 cup
Dill, fresh, chopped	½ cup
Oil, olive	¾ cup
Juice, lemon	¼ cup
Garlic cloves, whole	4 each
Salt, kosher	1 Tablespoon
Red pepper flakes, crushed	1 teaspoon

#### PREPARATION

1. Add tomatoes, cucumbers, red onions, olives, and banana peppers to bowl.

2.Add dill, oil, lemon juice, garlic, salt, and pepper flakes to food processor to make dressing. Pulse until combined.

3.Pour dressing over vegetables. Toss to combine.

4.Cover, label, and date.

CCP:Hold at 41 degrees or below until service.

Serving Size: ½ cup

### TZATZIKI

Yogurt, Greek, plain	32 oz container
Garlic cloves, whole	6 each
Salt, kosher	2 teaspoons
Black pepper, ground	1 teaspoon
Cucumbers, rough chopped	12 ounces
Dill, fresh, chopped	¼ cup
Juice, lemon	¼ cup
Oil, Olive	2 Tablespoons

### PREPARATION

1.Add all ingredients to food processor.

2.Blend until smooth consistency.

3.Pour into squirt bottle. Label and date.

CCP:Hold at 41 degrees or below until service.

Serving Size: 2 Tbsp

## Nutritional Facts Panel

### Nutrition Facts

**1 Serving:**

Calories 511

Saturated Fat 5.6

Sodium 989mg