



NUTRITION *per serving* 74g carbohydrates 15g fat 24g protein 1353mg sodium | low-calorie, vegetarian, soy-free, nut-free



Calories
515



Prep & Cook Time
25-35 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

- 2 Mini Baguettes
- 1 Red Onion
- 2 Dill Sprigs
- 1 Slicer Cucumber
- 1 Lemon
- 1 Roma Tomato
- 3 oz. Artichoke Hearts
- 2 oz. Pitted Kalamata Olives
- 5.3 oz. Plain Greek Yogurt
- 2 Tbsp. Red Wine Vinegar
- 2 oz. Feta Cheese

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Baking Sheet
- Small Bowl
- Medium Pan

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HOME CHEF

Greek Tartines
with fresh vegetable salad

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Prepare a baking sheet with foil
- Thoroughly rinse produce and pat dry
- Preheat oven to **375 degrees**

WHILE YOU COOK

- **Salt** refers to kosher salt in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads up!** Cucumbers are used twice in this recipe. Half are used in the **tzatziki sauce** and the remaining in the **salad**.
- **Heads up!** Dill is used both in the **tzatziki sauce** and as a garnish.
- **Heads up!** Onions are used twice in this recipe. The **diced onions** are used in the **salad**, and the **julienned onions** are caramelized and top the tartine.

FROM THE CHEF

There may be additional tzatziki sauce left after spreading on bread. This makes a great addition to the salad!

Did you know...

This mixture of olives, feta, onion, and cucumber is inspired by flavors typically found on a Greek salad. In Greece, it can go by the name “rustic salad” or even “summer salad,” and is rarely served with lettuce.



1

Prepare the Ingredients

Halve **baguettes** lengthwise. Peel and halve **onion**. Slice half the onion into thin strips (julienne) and finely dice other half. Mince **dill** (dill stems are tender and can also be minced). Trim **cucumber** and cut into ¼” dice. Zest **lemon**, halve, and juice. Cut **Roma tomato** into ¼” dice. Drain and rinse **artichokes**. Halve **olives**.



4

Toast the Bread and Caramelize Onions

Place **baguette halves** on prepared baking sheet. Drizzle each piece with ½ tsp. **olive oil**. Bake 5-7 minutes, or until bread is golden brown. While bread toasts, heat 1 tsp. **olive oil** in a medium pan over medium-high heat. Place **julienned onions** in pan and cook 5-7 minutes, stirring constantly, until softened.



2

Make the Tzatziki Sauce

Combine **yogurt**, half the **cucumber**, **dill** (reserve a pinch for garnish), 2 Tbsp. **lemon juice**, ½ tsp. **salt**, and ¼ tsp. **pepper** in a small bowl. Mix together thoroughly and refrigerate until ready to use.



5

Assemble the Tartines

Evenly spread about 2 Tbsp. **tzatziki sauce** on each **baguette**. Add **artichoke hearts**, **olives**, **caramelized red onions**, and **feta** to each baguette.



3

Make the Salad

Combine remaining **cucumber**, finely diced **red onion**, **tomatoes**, **red wine vinegar**, **lemon zest**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in a small bowl. Mix together and refrigerate until ready to use.



6

Plate the Dish

Divide **salad** between two plates or bowls and serve with two **tartines**. Garnish tartines and salad with remaining **dill**. Serve extra **tzatziki sauce** on the side.