



Vegetarian Tzatziki Tacos



INGREDIENTS

- 8 (4-inch) naan flatbread rounds
- ¼ cup tzatziki Greek yogurt dip
- 1 tbsp fresh lime juice
- 2 tbsp Gustare Vita olive oil
- ½ small red onion, finely chopped, plus additional for garnish
- 3 clove(s) garlic, minced
- 1 (15.5-oz.) can Hy-Vee no salt added garbanzo beans, drained and rinsed
- 1 tbsp Italian parsley, finely chopped, plus additional for garnish
- 1 tbsp fresh cilantro, finely chopped, plus additional for garnish
- 1 tbsp fresh dill, finely chopped, plus additional for garnish
- 1 tbsp Hy-Vee ground cumin
- 1 tbsp ground coriander
- ½ tsp kosher salt
- ½ tsp Hy-Vee cayenne pepper
- ½ tsp Hy-Vee black pepper, coarsely ground
- ½ cup Hy-Vee original hummus
- ½ English cucumber, thinly sliced and halved

PREPARATION

- 1 Preheat oven to 400 degrees. Heat naan according to package directions.
- 2 Stir together tzatziki dip and lime juice; set aside.
- 3 Heat olive oil in large nonstick skillet over medium heat. Add ½ small onion and garlic; cook 3 to 4 minutes or until softened, stirring occasionally. Add garbanzo beans; 1 tablespoon each parsley, cilantro, and dill; cumin, coriander, salt, cayenne, and black pepper. Cook 4 to 5 minutes or until heated through, stirring occasionally.
- 4 To serve, spread toasted naan with hummus. Top with garbanzo bean mixture, cucumber, and tzatziki mixture. Garnish with additional red onion, parsley, cilantro, and dill, if desired.

NUTRITION FACTS

Calories: 410
Total Fat: 16g
Saturated Fat: 2.5g
Trans Fat: 0g

Sodium: 1030mg
Carbohydrates: 55g
Fiber: 7g
Sugar: 6g

Cholesterol: 15mg

Protein: 14g