

### Greek Beef Patties with Tomato Relish

1 teaspoon olive oil	2 to 3 plum tomatoes, diced
1/3 pound ground lamb or beef	1 shallot, minced
1 tablespoon minced red onion	1 clove garlic
1 tablespoon minced mint	Pinch of crushed red peppers
1 garlic clove, minced	2 tablespoon olive oil
Zest of 1/2 lemon	1 tablespoon red wine vinegar
1/2 teaspoons kosher salt	1 tablespoon minced fresh basil
1/2 teaspoon ground cumin	1 tablespoon olive oil
1/2 teaspoon smoked paprika	Salt and pepper
1/4 teaspoon freshly ground black pepper	

- Preheat oil in a nonstick skillet over medium heat.
- Gently stir together the next nine ingredients; form into a patty; flatten slightly.
- Saute beef, turning once, until center is cooked through. Remove from pan.
- Add the tomatoes, shallot, garlic and crushed red peppers to bowl.
- Stir in olive oil and vinegar.
- Season with basil, salt and pepper.
- Serve beef patties topped with tomato sauce.

### Greek Marinated Chicken Skewers with Pita and Tzatziki Sauce

2 chicken breasts, cut into strips  
1 to 2 tablespoon Greek spice mix

1/4 hothouse cucumber, peeled and finely diced  
1 cup plain Greek yogurt  
2 cloves garlic, finely chopped  
2 tablespoon minced fresh dill  
1 teaspoon onion powder  
1 teaspoon garlic powder  
Lemon juice to taste  
Salt and pepper

Warm flatbreads

- Season chicken with spice mix.
- Preheat grill to medium heat. Grill, turning once, until center is just cooked through. Remove from pan; let rest.
- Stir together the cucumber, yogurt, garlic, dill, onion powder, garlic powder and lemon juice.
- Season with salt and pepper. Serve in flatbreads or over orzo salad.

### Traditional Greek Salad with Tomato, Cucumber, Onion, Olive and Feta

2 tablespoons red wine vinegar	1/2 head lettuce, chopped
Juice of 1/2 lemon	1 plum tomato, diced
1 clove garlic, minced	1/3 English cucumber, halved lengthwise and sliced
1/2 teaspoon dried oregano	1/2 small red onion, thinly sliced
1/2 teaspoon dried thyme	2 tablespoons pepperoncini
1/2 teaspoon kosher salt	8 to 10 olives, halved
1/4 teaspoon freshly ground black pepper	1/4 cup crumbled feta cheese
3 tablespoons plain Greek yogurt	
1/2 cup olive oil	
Sea salt and freshly ground pepper	

- Add first 8 ingredients to a mixing bowl; whisk until blended.
- Add olive oil in a steady stream until emulsified. Season with salt and pepper.
- Combine lettuce, tomato, cucumber, onion, pepperoncini and olives to a large bowl.
- Toss salad with enough dressing to coat the leaves (reserve remaining).
- Season to taste with salt and pepper. Serve garnished with feta.

### Greek Herb Mix

2 teaspoons salt
2 teaspoons dried oregano
2 teaspoons garlic powder
1 1/2 teaspoons onion flakes
1 teaspoon dried basil
1 teaspoon dill
1 teaspoon marjoram
1 teaspoon pepper
1 teaspoon dried parsley flakes
1/2 teaspoon thyme
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

- Mix together all ingredients; store in an airtight container.