

Falafel Cheeseburgers with Greek Yogurt Tzatziki

Servings: 25, 1 sandwich per serving (1/2 pita bread)

INGREDIENTS

- 1 bag Monarch[®] Falafel Mix (2.25 lbs)
- 13 oz Chef's Line[®] Greek Yogurt Tzatziki
- 13 Hilltop Hearth[®] Whole Wheat Pitas, halved
- 25 pieces Cross Valley Farms[®] Lettuce Leaves
- 1 1/2 lbs shredded Glenview Farms[®] Cheddar-Monterey Jack Cheese Blend
- 25 slices of Cross Valley Farms[®] Tomatoes
- 2 Cross Valley Farms[®] Red Onions, sliced
- 3 Cross Valley Farms[®] Cucumbers, sliced

PREPARATION

1. Prepare falafel mix according to package directions. Cover tightly and chill 45 minutes.
2. Slice cucumbers and tomatoes, and shred lettuce. Set aside.
3. Form falafel patties using a small ice cream scoop or tablespoon. Deep fry 3 patties per pita.
4. Assemble pita pocket with remaining ingredients. Top with Tzatziki sauce.

