

## Greek Quesadillas

(Vegetarian)

Serves 8

- 8 (20-cm) flour tortillas
- 1 (280 g) packages frozen chopped spinach, thawed and drained
- 116 g julienned sun-dried tomatoes in olive oil, drained
- 90 g chopped pitted kalamata olives
- 118 g shredded mozzarella cheese
- 118 g crumbled feta cheese
- 1 T fresh dill

### Tzatziki sauce

- 285 g plain Greek yogurt
- 1 cucumber, finely diced
- 2 cloves garlic, pressed
- 1 T chopped fresh dill
- 1 T freshly squeezed lemon juice
- 1 tsp lemon zest
- 1 tsp chopped fresh mint, optional
- Salt and freshly ground black pepper, to taste
- 2 T olive oil

### Tzatziki sauce:

1. Combine **Greek yogurt, cucumber, garlic, dill, lemon juice, lemon zest** and **mint** in a small bowl; season with **salt** and **pepper**, to taste.
2. Drizzle with **olive oil**.
3. Refrigerate for **at least 10 minutes**, allowing the flavors to meld; set aside.
  
4. Preheat oven to **200°C**. Line a baking sheet with parchment paper.
5. Top **tortilla** with **spinach, sun dried tomatoes**, olives and **cheeses**, and then top with another **tortilla**. Repeat with remaining tortillas to make 4 quesadillas.
6. Place quesadillas onto the prepared baking sheet. Place into oven and bake until the cheese has melted, **about 8-10 minutes**.
7. Serve immediately with **tzatziki sauce**, garnished with **dill**, if desired.

