

## ingredients:

3/4 cup hummus

1 1/4 cup fat-free plain Greek yogurt

1 Tablespoon fresh lemon juice

1 clove garlic, peeled and minced

2 teaspoons minced fresh parsley

2 teaspoons minced fresh dill weed

1/2 teaspoon za'atar spice blend

1/2 cup diced seedless cucumber

1/2 cup quartered grape tomatoes

1/4 cup crumbled feta cheese

1/4 cup chopped Kalamata olives

3 Tablespoons sliced green onion

### directions:

- 1. On a large round serving platter, spread hummus in a smooth layer, about 8 to 9 inches in diameter.
- 2. In a bowl, combine yogurt, lemon juice, garlic, parsley, dill weed, and za'atar.
- 3. Dollop yogurt mixture over hummus and spread evenly, leaving about a 1/2-inch edge of the hummus visible.
- 4. Top yogurt layer with cucumber, tomatoes, cheese, olives, and onion.
- 5. Serve with fresh vegetables, whole-wheat pita bread, or baked pita chips.

#### Yield: 12 servings

# Nutrition Information Per Serving:

57 Calories
2.5 grams Fat
0.5 grams Saturated Fat
3 mg Cholesterol
101 mg Sodium
5 grams Carbohydrates
1 gram Fiber
4 grams Protein

Food exchanges: 1 vegetable, 1/2 fat



#### HENRY FORD LIVEWELL

in partnership with

