

Mediterranean Veggie Burger

Total Time: 20 minutes

Prep Time: 20 minutes

Eliminate the ho-hum of backyard barbecues with these falafel burgers topped with a refreshing relish made from plain yogurt, chopped cucumber, red onion, crumbled feta cheese, fresh dill weed and fresh lemon juice.

Ingredients

1/3 cup Chobani® Savor™ Low-Fat Plain Yogurt or Chobani® Non-Fat Plain Greek Yogurt

1/4 cup seeded and finely chopped cucumber

1 Arnold® Potato Hamburger Roll, split

1 tablespoon crumbled feta cheese

1 tablespoon chopped fresh dill weed

1 tablespoon fresh lemon juice

1 teaspoon olive oil

1 MorningStar Farms® Falafel Burger

1/4 cup baby arugula

1 hamburger bun, split

Directions

1. For relish, in small bowl stir together yogurt, cucumber, red onion, feta cheese, dill weed, lemon juice and olive oil. Cover and refrigerate for up to 1 hour before using.
2. Prepare burger according to package directions.
3. Place arugula on bun bottom. Top with burger and 2 tablespoons of the relish. Add bun top. (Serve remaining relish with fresh vegetables or on crackers.)

Yield: 1 sandwich; 1 serving (1 serving = 1 sandwich)