

Greek Nachos



Ingredients

1-1/2 pounds ground American Lamb
1-1/2 cups chopped onions
2 teaspoons minced garlic
1 teaspoon dry oregano
1 teaspoon smoked paprika
1/2 teaspoon crushed, toasted fennel seeds
1/2 teaspoon cracked black pepper
Kosher salt, as needed
6 cups plain pita chips
1 cup diced ripe tomatoes
1/2 cup sliced scallions
1/2 cup crumbled plain feta
1/2 cup sliced pitted Kalamata olives
1/2 cup Greek-style nonfat yogurt
4 mint sprigs

Directions

In a large skillet, cook lamb over medium-high heat until almost completely browned, approximately 4 to 5 minutes, stirring often. Stir in onions, garlic, oregano, paprika, fennel and pepper; continue to cook 4 to 5 minutes, until the onions are almost golden. Adjust seasoning with salt. Remove from heat; keep warm until ready to serve.

For each serving, place 1-1/2 cups warmed pita chips in a wide soup plate; top with 1 cup lamb-onion mixture. Sprinkle with 1/4 cup tomatoes, 2 tablespoons scallions, 2 tablespoons feta and 2 tablespoons olives. Top with 2 tablespoons yogurt and garnish with a sprig of mint. Serve hot.

Servings: 4 | Prep Time: 20 minutes | Cook Time: 10 minutes