

Our State eats

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Cucumber Salad Pitas

Yield: 6 servings.

For the dressing:

- ½ cup plain Greek yogurt
- ¼ cup sour cream
- ¼ cup fresh dill, chopped
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- 3 tablespoons red wine vinegar
- 3 tablespoons fresh lemon juice
- 1 teaspoon granulated sugar
- ½ teaspoon salt

For the salad:

- 2 English cucumbers, cut lengthwise then sliced ½-inch thick
- 3 green onions, sliced
- 1 sweet red bell pepper, cored and chopped
- 1 cup cherry tomatoes, cut in half
- 6 ounces feta, crumbled
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 6 small pitas, warmed
- 6 lettuce leaves, chopped

For the dressing: In a large bowl, whisk together all ingredients until well incorporated. Refrigerate until ready to serve.

For the salad: To a large bowl, add cucumbers, onions, red bell pepper, tomatoes, feta, salt, and pepper. Toss gently. Pour dressing over the salad and toss.

Cut an opening at the top of the pitas and fill each with the dressed salad. Add lettuce and prop pitas on a platter when ready to serve.



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