

Greek Waffles with Tzatziki

Servings: 4

RECIPE BOX

INGREDIENTS

4 LARGE EGGS
2 TBSP OLIVE OIL
1/4 CUP WHOLE WHEAT FLOUR
1/2 TSP BAKING POWDER
1/4 TSP SALT
2 HANDFULS BABY SPINACH, CHOPPED
1 LARGE POTATO, COOKED AND CUBED
1/4 CUP FETA CHEESE
3 SCALLIONS, FINELY CHOPPED
1 TBSP FINELY CHOPPED PARSLEY
1 TSP FINELY CHOPPED DILL
TZATZIKI SAUCE



DIRECTIONS

STEP 1: Heat waffle maker to medium heat and spray with nonstick cooking spray.

STEP 2: In large bowl, whisk eggs, salt, and oil. Sift the flour and baking powder over the bowl and mix together until smooth.

STEP 3: Fold in cooked potato, feta, spring onion, and herbs.

STEP 4: Fill waffle iron about halfway (mixture will expand once you close the lid). Cook 5 minutes. Repeat until batter is depleted.

STEP 5: Serve with hot or cold Tzatziki as a side dip or topping!

GF Choose a gluten free whole wheat flour.

V This recipe is vegetarian as written.

Nutrition per Serving: Calories 374, Total Fat 18.9g, Carbs 38.7g, Protein 15.4g, Fiber 6.8g, Sugars 2.4g.

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