



## Mediterranean Mezze Board

Serves: 6–8

### Ingredients:

- 1 cup hummus (drizzled with olive oil)
- 1 cup tzatziki (garnished with parsley)
- 10–12 dolmas (stuffed grape leaves)
- 1 cup marinated olives (in a small bowl)
- 1 cup feta cheese cubes
- 4–6 rounds grilled pita bread, cut into wedges
- 10–12 falafel balls
- ½ cup roasted red peppers, sliced
- 1 large cucumber, sliced into rounds
- 1 pint cherry tomatoes
- Fresh parsley and mint for garnish

### Assembly Instructions:

1. Place hummus and tzatziki in small bowls spaced apart on the board.
2. Arrange falafel, dolmas, and feta cheese in small piles.
3. Layer cucumber slices, roasted peppers, and tomatoes around the dips.
4. Fan out pita wedges; place olives in a small bowl.
5. Garnish with parsley and mint for a fresh touch.