

Feta, Cucumber and Spinach Pita Sandwiches

BON APPÉTIT FEBRUARY 2000

Yield 4 Servings

Ingredients

- 1 cup plain nonfat yogurt
- 1 garlic clove, minced
- 1/4 teaspoon cayenne pepper
- 1 cup coarsely chopped cucumber
- 1/4 cup chopped drained oil-packed sun-dried tomatoes
- 2 tablespoons chopped green onion
- 2 tablespoons chopped fresh mint
- 1 tablespoon red wine vinegar
- 1 teaspoon olive oil
- 1 6-ounce package baby spinach
- 2/3 cup crumbled feta cheese (about 3 ounces)
- 4 pita breads, cut crosswise in half

Preparation

Mix yogurt, garlic and cayenne in small bowl. Season with salt and pepper. (Can be made 1 day ahead. Cover; chill.)

Mix cucumber, sun-dried tomatoes, green onion, mint, vinegar and oil in large bowl. Stir in spinach and feta cheese. Season to taste with salt and pepper. Let stand while preparing pita bread. Preheat oven to 350°F. Wrap pita breads in foil. Place in oven until heated through, about 10 minutes. Fill pita halves with cucumber mixture. Spoon some of yogurt dressing into each pita half. Serve, passing remaining yogurt dressing separately.