

# Loaded Greek Nachos with Creamy Hummus

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-herb-and-tahini-dressing-recipe>

## Ingredients:

- 1 can chickpeas 19 ounce, rinsed & drained
- 3 tablespoons tahini paste
- 1/3 cup Greek yogurt
- 2 teaspoons Greek seasoning
- 2 tablespoons olive oil
- 1 ounce water
- 2 tablespoons olive oil for drizzle
- 1/2 cup chopped kalamata olives for topping
- 250 grams tortilla chips
- 4 artichoke hearts canned, chopped
- 2 cups herb & garlic cheese blend, shredded
- 1/2 cup feta cheese shredded
- 1/2 cup sliced kalamata olives
- 2 ounces fresh spinach finely chopped
- 3 fresh tomatoes diced

## Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 84 grams
3. Cholesterol: 20 milligrams
4. Fat: 42 grams
5. Fiber: 15 grams
6. Protein: 19 grams
7. SaturatedFat: 7 grams
8. Sodium: 1100 milligrams
9. Sugar: 6 grams

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