

# Super Bowl Sunday Sliders with Tzadiki Sauce



## **INGREDIENTS: Sliders**

- 1 lb. lean ground beef, chicken or turkey
- 1 T fennel seeds (toasted and ground)
- 2 T chopped fresh parsley
- 2 T minced garlic
- 1 T salt
- 2 T black pepper
- 1 T olive oil
- 8 - 10 romaine (or other) lettuce leaves

## **INGREDIENTS: Tzadiki Sauce**

- 1/2 cup plain Greek yogurt (0%)**
- 3 T grated cucumber
- 1 T fresh parsley (chopped)
- 2 t lemon juice
- 1/2 t minced garlic
- 1 t salt
- 1/2 t pepper
- 1 T olive oil

## **DIRECTIONS:**

Tzadiki Sauce: Combine all the ingredients and mix well. Set aside.  
Sliders: Place all the ingredients for sliders except olive oil in a bowl and mix. Form mixture in to thin patties (8-10) Brush a cast-iron pan with olive oil and put on high flame. When pan is hot add sliders. Cook for approximately 2 minutes in each side. Place one slider on each lettuce leaf and top with Tzadiki Sauce.