



Homemade Tzatziki

PREP AND COOK 15 MINS | SERVES: 4

INGREDIENTS

- 250g Greek style yoghurt
- 1/4 cucumber, grated
- 2 teaspoons fresh dill, chopped
- 1 garlic clove, crushed
- 1 tablespoon extra virgin olive oil
- 2 teaspoons fresh lemon juice
- Salt and coarsely ground black pepper to season

PREPARATION

1. In a bowl combine yoghurt, chopped dill, crushed garlic and lemon juice.
2. Grate cucumber and remove excess juice.
3. Add cucumber, extra virgin olive oil, salt and pepper to the yoghurt mix and stir to combine. Serve.