

**Tzatziki**

**Season:** Winter

**Type:** Side dish

**Source:** www.taste.com.au

**Difficulty:** Easy

**Serves:** 32 tastes

**Cuisine:** Greek

**Allergy advice:** Lactose

**Fresh from the garden:** mint, lemon

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| **Equipment:**Chopping boardChef’s knifeteaspoon PeelerGratersieve Large bowlmeasuring spoonsmeasuring cup | **Ingredients:**1. cups thick Greek yoghurt
* 1 garlic clove, crushed
* 1 tablespoon chopped fresh mint
* 1 cucumber
* 2 tablespoons olive oil
* ½ tsp lemon zest
* 1 tablespoon lemon juice
* salt
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**What to do:**

1. Peel cucumber then cut cucumber in half length wise and scoop out seeds using a teaspoon.
2. Coarsely grate the cucumber then squeeze out any excess moisture with your hands (over a sieve over the sink)
3. Zest lemon using a micro plane then cut in half and juice lemon.
4. Chop mint finely.
5. Combine yoghurt, cucumber, garlic, mint, olive oil and lemon zest and juices, season with salt and pepper.
6. Divide into 4 small serving bowls and place on tables with a teaspoon to serve.