



Mt Eliza Primary School Kitchen Garden Program



Tzatziki Dip

Equipment: Chopping board 2 Large bowls Measuring cups and spoons Grater Garlic crusher Knife Serving bowls	Ingredients: 1/2 large cucumber, unpeeled 1 and 1/2 cups plain full-fat Greek yogurt 2 large garlic cloves, finely minced 2 tablespoons extra virgin olive oil 1 tablespoon white vinegar 1/2 teaspoon salt 1 tablespoon minced fresh dill
---	--

What to do:

1. Grate the cucumber and drain through a fine mesh sieve and leave overnight in the fridge.
2. Combine the yogurt, garlic, oil, vinegar and salt in a large bowl.
3. Transfer the grated cucumber and fresh dill to the yogurt mixture and stir to combine. Serve chilled with pita bread for dipping.