TZATZIKI
18 servings | serving size: 1/18 of recipe

When preparing this recipe, start with clean countertops and utensils. Wash hands with soap and water. Wash whole, fresh produce by rinsing parsley and dill and gently rubbing cucumber, garlic, and scallions under cold, running water. Prewashed, packaged items do not require further washing.

Ingredients

1 English cucumber, grated
32 ounces plain Greek yogurt
2 Tablespoons extra virgin olive oil
1 Tablespoon white wine vinegar
3 garlic cloves, minced
6 scallions, minced
2 Tablespoons fresh parsley, chopped
2 Tablespoons fresh dill, chopped

Optional garnishes: black olives, additional cucumber slices, parsley, or dill

Directions

1. Place a bowl under a colander. Add the grated cucumber to the colander and drain by pressing down on the cucumber with a paper towel.
2. In another bowl, combine yogurt, olive oil, vinegar, garlic, scallions, parsley, dill, and cucumber.
3. Refrigerate until ready to serve. Best made 2 hours in advance.
4. Garnish with black olives, cucumber slices, dill, or parsley.

Serving Suggestion: Serve with cucumber slices, carrots, celery, or whole wheat pita wedges

Recipe adapted from https://www.allrecipes.com/recipe/20242/tzatziki-sauce/