

RESCUING FOOD • NOURISHING COMMUNITIES



RECIPE CARD



Recipes developed in conjunction with the University of Otago Human Nutrition Department

TZATZIKI





INGREDIENTS

- 1 cup plain unsweetened yoghurt (Greek tastes great)
- 2 tsp crushed garlic OR 2 small cloves garlic, peeled and crushed
- 1 cup grated cucumber
- 1 tsp mint chopped (optional)
- 1 tsp chopped dill (optional)

METHOD

- Mix all ingredients in a bowl. Cover and place in fridge for at least 1 hour.
- Serve with toasted pita bread crisps or vegetable sticks.
 Keep in the refrigerator and use within 3 days.
 Not suitable to freeze.