

Tzatziki



Serves  

Ingredients

170 g greek yogurt
1/2 chopped cucumber
1 medium clove of garlic
1 teaspoon vinegar
2 tablespoons of extra virgin olive oil
2 pinches of salt
1/2 teaspoon dry dill
1 Kalamata olive

Method

With a grater, finely chop the cucumber, press it between your hands to do all the water out, and if necessary dab with kitchen paper. Add the crushed clove of garlic, yogurt, salt, oil, vinegar and dill. Mix well, decorate with the olive and place in refrigerator for several hours before serving.

I suggest you to serve with...

Greek salad: tomatoes | cucumber | red onion | green pepper | black olives of Kalamata | feta to taste | salt, olive oil and oregano.

Chicken salad: boiled chicken | boiled potatoes | cherry tomatoes | black olives | salt, olive oil and oregano.

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