



EVIA INSPIRED RECIPES

TZATZIKI DIP

RECIPE BY EVIA YOGHURT

PREP TIME: 10MIN • COOK TIME: 0MIN



INGREDIENTS

- 2 MEDIUM CLOVES GARLIC
- 1/4 TEASPOON SALT, PLUS MORE TO TASTE
- 1 MEDIUM CUCUMBER
- 1 CUP EVIA NATURAL GREEK YOGHURT
- 1 TABLESPOON FRESH LEMON JUICE
- 1 TABLESPOON OLIVE OIL
- 1 TABLESPOON FINELY CHOPPED FRESH DILL
- 1 TABLESPOON FINELY CHOPPED FRESH PARSLEY
- 1/2 TEASPOON GROUND BLACK PEPPER

Fabulous & **VERSATILE.**

A family favourite from

OUR FAMILY TO YOURS.

METHOD

HOW TO



1 CHOP GARLIC COARSELY. PLACE INTO MEDIUM BOWL.

2 PEEL CUCUMBER, CUT IN HALF LENGTHWISE; SCRAPE OUT AND DISCARD SEEDS. CUT CUCUMBER INTO SMALL PIECES ADD TO GARLIC.

3 ADD YOGURT, LEMON JUICE, OLIVE OIL, DILL, PARSLEY AND PEPPER, STIRRING TOGETHER WELL.

4 COVER AND REFRIGERATE FOR AT LEAST 2 HOURS TO ALLOW FLAVOURS TO BLEND. ADD MORE SALT OR LEMON IF NEEDED. SERVE AS DIP WITH SOURDOUGH AND VEGETABLES.

USE THIS EVIA PRODUCT

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AVAILABLE IN 170G & 700G

