

Greek Tzatziki

Savannah · 28/09/2024

**Prep Time**

8 hrs 20 mins

Difficult

Medium

Servings

40

Description

This is the best tzatziki recipe and it only gets better with time. Serve with pita bread in gyros on lamb or with whatever you like.

Ingredients

- - 1 (32 ounce) container plain low-fat yogurt - ½ English cucumber with peel
- grated - 2 tablespoons fresh lemon juice - 2 tablespoons extra-virgin olive oil - 1 clove garlic
- pressed - 3 tablespoons chopped fresh dill - 1 tablespoon salt
- or to taste - 1 tablespoon freshly ground black pepper
- or to taste - 2 teaspoons grated lemon zest

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine yogurt
2. grated cucumber
3. lemon juice
4. olive oil
5. and garlic together in a large bowl. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Add dill
6. salt
7. pepper
8. and lemon zest; mix until smooth. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Pour into a serving dish
9. cover tightly
10. and refrigerate 8 hours before serving.