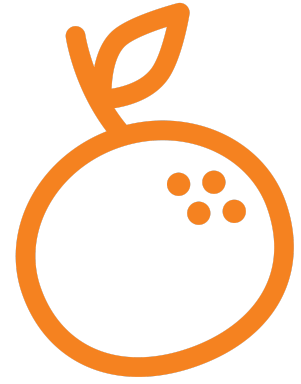


# Tzatziki Sauce Recipe

Yield: 2 cups



## Ingredients

2 cups or 1 16-oz container plain greek yogurt

1 1/2 Tablespoons lime or lemon juice (about half of a lime)

1 or 2 cloves garlic

1 1/2 teaspoons dill (fresh or dried)

## Instructions for Adults

Assist with supervision of safe knife skills and measuring.

## Instructions for Kids

- Measure and add the yogurt to a small mixing bowl.
- Slice the lime/lemon in half and juice. Measure and add the juice to the yogurt.
- Peel and finely mince the garlic cloves. Add to the yogurt.
- Measure the dill and add to the yogurt.
- Mix all the ingredients into the yogurt until combined.

Store in the fridge for at least an hour before serving. Use this sauce as a spread on sandwiches or a dip for chopped veggies.

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