



Cucumber Dill Tzatziki

with Lodi Olive Oil Koroneiki

SERVINGS: 6-8

PREPPING TIME: 10 MIN

TOTAL TIME: 10 MIN

INGREDIENTS

- 1 cup plain Greek yogurt
- ½ English cucumber, finely chopped
- 2 large garlic cloves, minced
- 1 tablespoon freshly squeezed lemon juice
- 2 tablespoons fresh dill, chopped, plus more for garnish
- Sea salt, to taste
- Freshly ground black pepper
- Lodi Olive Oil Koroneiki for drizzle
- Optional: crushed red pepper flakes

DIRECTIONS

1. In a medium-sized bowl, stir together yogurt, cucumber, garlic, lemon juice, and dill. Season with salt and pepper according to preference.
2. Transfer to a serving bowl, top with Lodi Olive Oil Koroneiki, more fresh dill, and red pepper flakes. Serve cold.