

Cucumber and dill yogurt

Recipe for 4 persons

Description

A really fresh sauce, to go with your meat or vegetables.

Ingredients

For the yogurt

- 200 Gr Greek yogurt
- 0.50 Unit(s) Cucumber
- 5 Ml Chili flakes
- 1 Clove(s) Garlic
- 0.50 Bunch(es) Dill
- 0.50 Unit(s) Lemon

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

For the sauce

Put the yogurt in a tamis to strain it. Peel, empty and dice finely the cucumber, put it in a strainer with some salt, let it seat for 15 minutes to get the water off. Chop the dill and the garlic. Squeeze and strain the lemon juice. In a bowl mix well all the ingredients together, fix the seasoning and finish with a drizzle of oliv oil.

Bon appétit!