

# Tzatziki Dip

6 servings



## Ingredients

- 1 small cucumber, scrubbed with clean vegetable brush under running water, chopped
- 1 Tablespoon fresh dill, gently rubbed under cold running water, chopped
- 1½ cups plain non-fat Greek yogurt
- 2 garlic cloves, finely minced
- 2 Tablespoons olive or vegetable oil
- 1 Tablespoon white vinegar
- ½ teaspoon salt



*Nutrition Information: Serving Size (½ cup): Calories 80, Total Fat 5g, Saturated Fat 0.5g, Cholesterol 5mg, Sodium 210mg, Total Carbohydrates 3g, Fiber 0g, Total Sugars 2g, includes 0g Added Sugars, Protein 6g, Vitamin D 0%, Calcium 6%, Iron 0%, Potassium 2%*

## Instructions

1. Wash hands with soap and water.
2. Rinse and prepare produce.
3. Combine all ingredients in a bowl.
4. Serve chilled with veggies for dipping or top a burger with the dip.
5. Store leftovers in a sealed container in the refrigerator for up to four days.



This material was funded in part by USDA's Supplemental Nutrition Assistance Program – SNAP and Expanded Food & Nutrition Education Program (EFNEP). This institution is an equal opportunity provider.

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