



# Noreen's Kitchen

## Easy Tzatziki Sauce

### Ingredients

2 cups plain Greek yogurt	1 tablespoon fresh dill, chopped fine
2 cups diced English cucumber	1 tablespoon fresh parsley, chopped fine
Juice & zest of half a lemon	
2 cloves garlic, minced (about a tablespoon)	1/2 teaspoon salt
1 tablespoon fresh mint, chopped fine	1/2 teaspoon cracked black pepper

### Step by Step Instructions

Combine all ingredients in a large bowl and mix well to combine.

Cover bowl and refrigerate for at least 1 hour before serving to allow flavors to marry.

Serve as a dip with raw veggies and crispy pita chips or as an accompaniment to Gyros, burgers, Shwarma, Souvlaki or grilled meats. It is a perfectly refreshing and cool side.

Enjoy!