

Greek Tzatziki Sauce

Ingredients

1 cup (8 oz) plain Greek or whole milk yogurt
1 tablespoons freshly squeezed lemon juice
1 tablespoons fresh dill, chopped
1 large clove garlic, minced
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup cucumber, seeds removed and very finely minced
small amount of olive oil

Instructions

Combine all Tzatziki Sauce ingredients in a medium glass bowl and refrigerate for at least an hour before use.

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