



# Tzatziki

**Season:**

**Serves:**

**Recipe source:** taste.com

**Fresh from the garden:**

<b>Equipment:</b>	<b>Ingredients:</b>
Medium mixing bowl Measuring cups Measuring spoons Small whisk 4 serving bowls	400g natural no-fat yoghurt 2 Lebanese cucumbers, deseeded, grated 2 garlic cloves, crushed 1 lemon, rind finely grated, juiced ½ teaspoon pepper 1 teaspoon salt

**What to do:**

**Step 1**

Combine yoghurt, cucumber, garlic, lemon rind, 1 tablespoon of lemon juice, lemon pepper and salt in a bowl. Cover. Refrigerate until required.