

Tzatziki

Ingredients

- 1 bag Stacy's® Simply Naked® Pita Chips
- 1 cup cucumber, peeled and finely minced
- 2 garlic cloves, peeled
- 4 tbsp olive oil
- 3 tbsp dill, finely chopped
- 2 16 oz Greek yogurts
- Pinch of salt and pepper

How to make it

1. Peel and finely chop the cucumber. Spread the cucumber out evenly over a paper towel and sprinkle with salt, let it sit for 5 minutes.
2. After the 5 minutes, pat all of the excess water from the cucumber.
3. Using a food processor, add the garlic and olive oil and blend until it's a smooth paste.
4. Transfer the paste into a medium bowl and add the cucumber, dill and yogurt with a dash of salt and pepper.
5. Stir the mixture until everything is combined evenly.
6. Transfer to your serving dish, drizzle with olive oil and enjoy with Stacy's® Simply Naked® Pita Chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min	15 min	6-8

Made with



Stacy's® Simply Naked® Pita Chips