



Creamy Tzatziki

Makes 2 cups

Try this popular delicious dip made with ZENZO Sour Cream and ZENZO Coconut Yoghurt as an ideal condiment to spicy curry dishes or falafels.

Difficulty Level: Easy

Prep Time: 5 minutes

Cook Time: 120 minutes chilling time

Total Time: 125 minutes



INGREDIENTS

- 1 cup ZENZO Dairy-Free Sour Cream
- 1 cup ZENZO plain Coconut Yoghurt
- 2 cucumbers, peeled, seeded and diced or coarsely grated
- 3 tbsp olive oil
- 1 tbsp vinegar
- 2 garlic cloves, crushed
- 1 tsp fresh dill or mint, chopped
- ½ tsp salt

HOW TO MAKE

1. Combine the oil, vinegar, garlic and salt in a bowl, mixing until well combined.
2. Using a whisk blend the sour cream and yoghurt together. Add the olive oil mixture and mix well.
3. Finally, add the cucumber and chopped dill or mint, mixing until combined.
4. Chill for at least 2 hours before serving.

HOW TO SERVE

Serve as a dip with chips or toasted pita bread slices or as a condiment for spicy curries or falafels - so fresh!