

TZATZIKI SAUCE

COOKEE'S TOOL KIT

Cutting board
Chef's Knife or Pizza cutter
Vegetable peeler
Box Grater or shredder
Measuring spoons
Measuring Cups
Baking sheet
Parchment or Silpat
Medium sized Bowl
Spatula or spoon
Adult Supervision



Chefsville
Kids



Ingredients

- 1 medium cucumber, peeled, sliced in half, seeded and finely chopped
- 1 cup plain yogurt or greek yogurt
- 1 tablespoon olive oil
- 1 teaspoon lemon juice or white wine vinegar
- 1/2 teaspoon salt
- 1 teaspoon dill or oregano
- 1 clove garlic, minced

Directions

1. Toast Pita in toaster, rotating it half way on a light setting. Or preheat oven to 350°F. take a baking sheet, cut pita bread into the slice sizes desired. Place pita bread wedges on baking sheet (if possible line with a silpat to keep chips from burning).
2. In a medium bowl combine all the ingredients and chill for at least 1 hour to allow the flavors to marry.

Serve as a dip with toasted Pita bread



Yields 1 1/2 Cups

Prep time: 5 minutes