

Tzatziki Sauce

- ~ 2 cups plain Greek yogurt
- ~ 1 cup diced seedless cucumber
- ~ 2 Tbsp. fresh lemon juice
- ~ 2 garlic cloves, minced
- ~ 2 Tbsp. finely chopped fresh dill (I didn't have fresh so I used dried)
- ~ Salt and Pepper to taste.

In a medium bowl, combine Greek yogurt, cucumber, lemon juice, garlic, and dill. Stir until well combined. Taste and season with salt and pepper. Chill before serving.