



Cucumber-Herb Tzatziki

Prep: 5 minutes | Cook: 0 minutes | Total: 10 minutes

Yield: 3 servings | Serving Size: ¼ cup

Ingredients

- ½ cup grated cucumber, squeezed to drain excess liquid
- ½ cup plain yogurt
- 1 tablespoon fresh mint, chopped
- 1 tablespoon fresh basil, chopped
- 1 tablespoon finely chopped garlic scapes (or 1 clove minced garlic)
- 2 teaspoons lemon juice
- 1 teaspoon extra-virgin olive oil
- Pinch salt

Directions

1. Add the grated and drained cucumber to a medium mixing bowl.
2. Add the yogurt, mint, basil, garlic scapes, lemon juice, oil, and salt.
3. Stir to combine.
4. Serve right away, or chill before serving.

Recipe Notes

- Substitute dill for the basil, if desired.
- Add as a spread on a sandwich or wrap, serve with whole-wheat pita, or serve with whole-grain crackers.

Nutrition Facts Per Serving: Calories: 60 | Total Fat: 2 g | Saturated Fat: 1 g
Sodium: 130 mg | Total Carbohydrate: 8 g | Dietary Fiber: 1 g | Protein: 3 g

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