

Greek Tzatziki with Warm Pita

A refreshing and creamy Greek tzatziki sauce made with yogurt, cucumber, garlic, and fresh dill, perfectly paired with warm, soft pita bread for dipping. This classic appetizer is light, flavorful, and easy to prepare.



Greek

10 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1/2 cup Greek yogurt
- 1/4 cucumber, finely grated and drained
- 1 small garlic clove, minced
- 1 tsp fresh dill, chopped
- 1 tsp olive oil
- 1/2 tsp lemon juice
- Salt and pepper to taste
- 1 small pita bread

Steps

- 1 Grate the cucumber and squeeze out excess moisture using a clean cloth.
- 2 In a bowl, combine Greek yogurt, grated cucumber, minced garlic, and fresh dill.
- 3 Stir in olive oil and lemon juice.
- 4 Season with salt and pepper to taste.
- 5 Warm the pita bread in a dry skillet or oven for 2-3 minutes until soft and pliable.
- 6 Serve the tzatziki chilled alongside the warm pita bread for dipping.