

Cucumber Dill Yogurt Sauce

This fresh, bright, tangy yogurt sauce is so versatile. It can be spooned over meat or veggies. It can be used as a dip or as a salad dressing. You can switch up the ingredients to what you have on hand. Switch out the lime for lemon. Add a different chopped herb or do a mixture of herbs. Add ground spices you like. Yogurt truly is a GREAT carrier of flavor so have fun finding combos you love.

The herbs in this sauce are freshest and most flavorful the day you make it but it can be stored in your fridge for a few days no problem.

Directions

Mix all ingredients together and store in the fridge for a few days.

Remember you can switch out the citrus, herbs.

Add spices. Mix it up! ■

Ingredients

1 cup Greek yogurt

1/2 cup cucumber, chopped very small

2 tablespoons chopped fresh dill

1 garlic clove, finely chopped

1/4 teaspoon salt

1/8 teaspoon black pepper

2 tablespoons lime juice