

**TSG TZATZIKI  
(GREEK CUCUMBER DRESSING)**

Submitted by: Linda DaBolt

- 2 cups thick Greek yogurt (plain yogurt)
- 1 Tbsp **TSG Outrageously Garlic™**
- 1 Tbsp **TSG Over-the-Edge Herbed Spinach™**
- 1 Tbsp extra virgin olive oil
- 2 Tbsp lemon juice
- ¾ cup cucumbers, peeled and diced

1. Combine all ingredients and stir until well blended.
2. Chill well (2 hours)

**Tip:** Can be used as a dip, spread, condiment, or serve as a dressing on a Greek Salad. Also is a great accompaniment to lamb and gyros.