

Treasure Barrel

Tzatziki Cucumber Salad

Fresh, tangy tzatziki cucumber salad perfect for a cool, crisp side dish. Light, creamy, and fragrant with dill and lemon.

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**Greek** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 large English cucumbers, thinly sliced
- [ ] 1 ½ cups full-fat Greek yogurt
- [ ] 2 tbsp fresh dill, finely chopped
- [ ] 1 garlic clove, minced
- [ ] 1 tbsp lemon juice
- [ ] 1 tbsp extra-virgin olive oil
- [ ] Salt and freshly ground black pepper to taste

Optional Add-Ons

- [ ] 1 tsp honey for a subtle sweetness
- [ ] A pinch of smoked paprika for color

Instructions

1. Slice the cucumbers thinly, sprinkle with a pinch of salt, and let them sit for 10 minutes; then pat dry with a clean kitchen towel.
2. In a bowl, combine Greek yogurt, minced garlic, lemon juice, olive oil, and chopped dill; whisk until smooth.
3. Add the dried cucumber slices to the yogurt mixture, tossing gently to coat evenly.
4. Season with salt and pepper, taste, and adjust lemon or dill as desired.
5. Refrigerate for 15-20 minutes before serving; garnish with an extra sprig of dill or a drizzle of olive oil.

Nutrition per serving

120 kcal	8 g	10 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thinner dressing, thin with a splash of cold water.
- For extra zing, grate a little lemon zest into the yogurt.
- Serve chilled; the salad shines when the cucumber stays crisp.