



# DELUXE TZATZIKI WITH SAUSAGE ROLLS

Take the classic Greek dip to new heights with added herbs and a dollop of sour cream.

*Serves: 4-6 as a snack/starter*

## INGREDIENTS

- 500ml (2 cups) NutriDay Double Cream Yoghurt
- 125ml (½ cup) sour cream
- 1 large cucumber, grated
- 30ml (2 tbsp) finely chopped fresh dill
- 30ml (2 tbsp) finely chopped fresh mint
- 15ml (1 tbsp) finely chopped fresh chives
- 15ml (1 tbsp) finely chopped fresh basil
- 30ml (2 tbsp) olive oil
- 2 cloves garlic, peeled and crushed
- 30ml (2 tbsp) lemon juice
- 30ml (2 tbsp) finely chopped spring onions
- Salt and black pepper, to taste
- Sausage rolls, to serve

## METHOD

1. Season the cucumber with a pinch of salt and place in a sieve set over a bowl.
2. Allow to drain for 30 minutes, pressing out as much liquid as you can.
3. Combine the drained cucumber and remaining ingredients in a bowl and mix well.
4. Spoon the tzatziki into a serving dish and serve with warm sausage rolls.