



Beetroot Tzatziki

by taste.com.au

Ingredients

- 1 garlic clove, crushed
- 1 large (about 600g) cooked beetroot, peeled
- 100ml thick Greek yoghurt
- 1 tbsp chopped fresh dill
- 1 tbsp red wine vinegar
- 2 tbsp olive oil
- Grilled Turkish bread, to serve



Instructions

1. Grate beetroot into a sieve over the sink. Set aside for 10 minutes to drain. Press with the back of a spoon to remove excess liquid.
2. Place remaining ingredients in a non-metallic bowl. Add the beetroot and stir well to combine.
3. Serve with the grilled Turkish bread or as part of a meze plate.



**Alannah &
Madeline Day
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