| **Recipe Name: Greek Yogurt Sauce** | | |
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| **yield**: 8 oz | **serving size**: 8 oz | **# of servings**: 4 |

**Ingredients:**

| **ingredients/specifications:** | **amounts:** |
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| Greek Yogurt (plain) | 1 cup |
| Lemon juice | 1 tsp |
| Olive oil | 1 tbsp |
| Garlic (minced) | 1 clove |
| Cumin | ¼ tsp |
| Dill (chopped) | 1 tbsp |
| Salt | tt |
| Cayenne pepper | tt |
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**Procedure:**

| 1. Place all ingredients in a medium bowl and mix until combined |
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| 1. Chill until ready to be served |
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