| **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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