

**Beetroot tzatziki**

**Season:** Winter

**Type:** Side dish

**Source:** www.taste.com.au

**Difficulty:** Easy

**Serves:** 32 tastes

**Fresh from the garden:** beetroot

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| **Equipment:**  Medium saucepan  Chopping board  Chef’s knife  Peeler  Grater  sieve  Large bowl  measuring spoons  measuring cup | **Ingredients:**   * 1 garlic clove, crushed * 2 large (about 600g) cooked beetroot, peeled * 200ml thick Greek yoghurt * 2 tablespoons chopped fresh dill * 2 tablespoon red wine vinegar * 2 tablespoons olive oil |

**What to do:**

1. Place beetroot in a saucepan of water and boil for 30 minutes or until a skewer slides through easily.
2. Set beetroot aside for the next class.
3. Peel cold beetroot.
4. 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.
5. Place remaining ingredients in a non-metallic bowl, add the beetroot and stir well to combine.