

**Beetroot tzatziki**

**Season:** Winter

**Type:** Side dish

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

**Difficulty:** Easy

**Serves:** 32 tastes

**Fresh from the garden:** beetroot

|  |  |
| --- | --- |
| **Equipment:**Medium saucepanChopping boardChef’s knife PeelerGratersieve Large bowlmeasuring spoonsmeasuring 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.