

RADDISH TZATZIKI

Equipment needed –

Chopping boards, knives, measuring cups, measuring spoons, medium bowl, garlic crusher, juicer, scissors, 3 small serving bowls and glad wrap.

Ingredients from the Garden –

- 1 bunch (450g) radishes
- 1 small clove of garlic
- 2 tablespoons of chopped fresh mint
- 2 teaspoons of fresh lemon juice

Ingredients from the Pantry –

- 1 ½ cups of Greek yoghurt
- ½ teaspoon of ground coriander

What to do –

1. Finely chop the radishes and place in medium sized bowl.
2. Peel and crush the garlic and place in the bowl with the radishes.
3. Pick the mint leaves and finely chop using scissors. Add 2 tablespoons of the chopped mint into the bowl with the radishes.
4. Juice the lemon and add 2 teaspoons of lemon juice into the bowl with the radishes.
5. Measure out ½ teaspoon of coriander and add to the bowl with the radishes.
6. Measure out 1 ½ cups of Greek yoghurt and add to the bowl with the radishes. Mix well to combine.
7. Divide the tzatziki amongst 3 small serving bowls, cover with glad wrap and leave in the fridge until ready to serve.

Serves –

- 28 students.