

Tzatziki Twist Dip Mix



- **Traditional Tzatziki Dip:** Mix 1 TBSP of the dip mix with 1 cup of Greek yogurt or sour cream. Grate a cucumber, then squeeze to remove excess moisture.
- **Marinade for Grilled Meats:** Create a marinade for chicken, lamb, or beef by mixing the dip mix with olive oil. Marinate the meat for a few hours before grilling to infuse it with Mediterranean flavors.
- **Salad Dressing:** Blend the dip mix with olive oil and lemon juice to create a tangy dressing for Greek salads, cucumber or green salads.
- **Vegetable Dip:** Combine the dip mix with Greek yogurt for a delicious veggie dip. It pairs well with cucumber slices, cherry tomatoes, bell peppers, and more.
- **Grilled Seafood Sauce:** Create a sauce for grilled seafood by blending the mix with Greek yogurt or sour cream. It complements the flavors of grilled fish or shrimp.
- **Pasta Salad Dressing:** Add the dip mix to a pasta salad dressing. It works particularly well with pasta salads containing Mediterranean ingredients like olives, feta cheese, and cherry tomatoes.
- **Topping for Potatoes, Gyros or Wraps:** Use the dip mix as a base for making your own tzatziki sauce to top potatoes, baked or mashed, gyros, souvlaki, or wraps. It adds a cool and tangy element to the dish.
- **Quinoa or Grain Bowl Enhancement:** Mix tzatziki dip mix into cooked quinoa or other grains to add flavor and create a Mediterranean-inspired grain bowl.

