



JERNEJ KITCHEN

TZATZIKI FETA SPREAD

Tzatziki Feta Spread is similar to tzatziki but has a few delicious additions and is thicker. Perfect for spreading over warm toasted bread for breakfast.

SERVES	6	PEOPLE
PREPARATION:	5	MINUTES
PAN-FRYING:	6	MINUTES
TOTAL TIME:	11	MINUTES

TZATZIKI FETA SPREAD

2 scallions (spring onions)
1/2 cucumber
200 g (3/4 cup) greek yogurt
200 g (1/2 pound) feta cheese
1 garlic clove
1 tsp dill
2 tbsp olive oil
1 tsp lemon juice
4 mint leaves

TOOLS AND EQUIPEMENT

kitchen knife
cutting board
grill pan
[food chopper](#)

PREPARE THE VEGETABLES

Peel the cucumber and cut it into larger chunks. Clean the scallions and cut them in half. Place a grill pan over high heat. Add the cucumber and scallions. Pan-fry for six minutes, occasionally turning until it's beautifully golden on all sides. Set aside for a couple of minutes to cool.

MIX INTO A SPREAD

Add greek yogurt, feta cheese, garlic, dill, olive oil, lemon juice, and mint into a chopper. Cut the veggies roughly and add them to the chopper as well. Mix into a smooth spread, then season to taste with salt and pepper.

SERVE

Arrange the spread over a serving plate. Optionally drizzle with olive oil and sprinkle with fresh herbs and spices like dill and fresh pepper. Serve for breakfast, brunch, snack, or appetizer.