

Cucumbers and Radishes in Yogurt

Ingredients

- 1 bunch Radishes, thickly sliced
- 2 Cucumbers, thickly sliced
- 1 TBSP Garlic
- ½ cup Plain Greek Yogurt
- 2 TBSP Olive Oil
- 2 tsp fresh Lemon Juice
- Pinch of Sugar
- Salt and Pepper, to taste

Instructions

1. Mix together garlic and lemon juice in a small bowl and let sit for 5 minutes.
2. In a separate bowl, whisk yogurt, oil, sugar, salt, and pepper.
3. Whisk in garlic mixture.
4. Add in the radishes and cucumbers. Mix well. Season with more salt and pepper to taste.
5. Let refrigerate for at least two hours before serving.

Enjoy as a snack, a side, or on top of chicken!

