

Greek Yogurt Tzatziki Dip

Made with Greek yogurt, real cucumber morsels, garlic, and lemon juice, this authentic tzatziki dip is the perfect addition to your Mediterranean-inspired dishes. It's versatile as a spread, topping, dip, or dressing, and a better-for-you alternative to traditional dressings and dips.

WHY WE LOVE IT

- **Authentic Mediterranean Flavor:** Brings bold, traditional Greek flavors to your menu, perfect for a variety of applications.
- **Clean & Natural:** Made with Greek yogurt, free of artificial colors and flavors, this tzatziki offers probiotic benefits and a lower fat and calorie option for health-conscious diners.
- **Labor-Saving:** Ready to use with no prep required—just open and serve.
- **Versatile:** Use as a dip, spread, topping, or dressing to complement a range of dishes.



GRILLED SOUS VIDE CHICKEN WITH GREEK YOGURT TZATZIKI SAUCE

Perfectly grilled sous vide chicken served over toasted pita and drizzled with tangy Greek yogurt tzatziki dip. Topped with fresh tomatoes, cucumber, and red onion, this dish adds a fresh Mediterranean twist to any menu.

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GRILLED SHRIMP TZATZIKI SALAD

Char-grilled shrimp lightly dressed in cool, tangy Greek yogurt tzatziki, served over crisp cucumbers, sweet red bell peppers, and sharp red onions. Finished with an extra side of Greek yogurt tzatziki dip for a refreshing contrast to the smoky char.



APPLICATIONS

- Serve as a cooling sauce over grilled meats like gyros, chicken, salmon, shrimp, or lamb
- Use as a refreshing alternative to mayonnaise or ketchup on burgers or sandwiches
- Top breakfast dishes like shakshuka or avocado toast for a Mediterranean twist
- Serve alongside fries, sweet potato wedges, zucchini fritters, or crispy calamari
- Pair with warm pita bread, falafel, olives, hummus, and stuffed grape leaves for a shareable appetizer

FUN FACTS

Tzatziki dates back to ancient Greece and is known for its refreshing flavor profile and digestive benefits.

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Greek yogurt is a key source of probiotics, promoting gut health and offering a nutritious alternative to traditional condiments.