



*cara price*

## TZATZIKI SAUCE

### INGREDIENTS

- 1/2 cup plain, unsweetened coconut yogurt
- 3 tablespoons tahini
- 2 tablespoons lemon juice
- 1 teaspoon honey
- 1/4 teaspoon salt
- 1/4 teaspoon garlic powder
- 2 tablespoons water, only if sauce seems too thick. this can vary based on how much oil is in your tahini.

### DIRECTIONS

add all ingredients to blender & blend for 15-20 seconds.

serve immediately or refrigerate until ready to serve.

will stay fresh for 5 days in refrigerator.