



# GREEK YOGURT & CUCUMBER SOUP WITH LEMON & DILL

*Chef George Fassiadis, Hyatt Centric Arlington*

*serves 4*

## INGREDIENTS

4 seedless cucumbers  
2 cups Greek yogurt  
1 bunch fresh dill  
2 cloves fresh garlic  
1 tbsp fresh lemon juice  
1 tbsp olive oil

## METHOD

Small dice one of the cucumbers for garnish and reserve.

Combine remaining cucumbers, yogurt, dill, garlic, lemon juice, and olive oil in a blender and purée until smooth.

Chill in the refrigerator until ready to serve. Garnish with diced cucumbers, dill sprig, and olive oil drizzle.

Note: you can add an avocado when puréeing soup for flavor and extra richness, or add optional garnishes like raisins, nuts, or seafood.