

LEBANESE SWEETS

CUCUMBER-DILL YOGURT DIP

- 1 cup Cucumber finely chopped
- 2/3 cup Dill, chopped
- 2 tsp Garlic, minced
- 2 cups Greek yogurt
- 2 tsp Lemon juice, fresh squeezed
- Kosher salt to taste, yields one quart

SWEETS

- 8 ounces McCain Harvest Splendor Sweet Potato Regular 3/8" Fries 3/8"
- 1 1/2 ounces cucumber dill yogurt dip, recipe follows
- Za'atar seasoning prepared, to coat

1. Combine ingredients for cucumber-dill yogurt dip in a medium-sized mixing bowl until fully incorporated.
2. After frying, gently toss fries in Za'atar seasoning.
3. Serve with cucumber dill yogurt dip.

ADDITIONAL INFORMATION

Ingredients

[• 1 1/2 ounces cucumber dill yogurt dip, recipe follows](#), [• 1 cup Cucumber finely chopped](#), [• 2 cups Greek yogurt](#), [• 2 tsp Garlic, minced](#), [• 2 tsp Lemon juice, fresh squeezed](#), [• 2/3 cup Dill, chopped](#), [• 8 ounces McCain Harvest Splendor Sweet Potato Regular 3/8" Fries 3/8"](#), [• Za'atar seasoning prepared, to coat](#), [CUCUMBER-DILL YOGURT DIP](#), [Kosher salt To Taste](#), [SWEETS](#), [Yields one quart](#)

Course

[Sides](#), [Starters](#)

Cuisine	Mediterranean
Serving Size	1
Category	Vegetarian