

Tzatziki aux Crevettes



Serves 4

Prep 25 mins

No cook

Easy

Ingredients

1 cucumber

200g small prawns(fresh or frozen), deveined

50g feta

1tbsp chives, finely chopped

250g Greek yoghurt

2 tbsp olive oil

salt & pepper

Serve with rustic bread.

1. Peel the cucumber, cut it in half lengthways and take out the seeds. Cut the cucumber in little cubes, and put them in a colander with a drainage bowl underneath. Sprinkle a little salt over them and allow to drain for 20 minutes.
2. Meanwhile, crumble the feta in a bowl with a fork, add the chives, the yoghurt and the olive oil and some freshly ground pepper. Mix well.
3. Cut the prawns into pieces. Give the cucumber cubes a quick rinse in cold water and dry carefully on kitchen paper, then add them to the crumbled feta with the prawns. Mix well and then refrigerate until ready to serve. Serve with some rustic brown bread or sourdough.

