



**Recipe name:**

Tzatziki with roasted red peppers and crumble topping

**Recipe description:**

A delicious homemade vegan tzatziki, topped with grilled PEPPADEW® Roasted Red Peppers and a crumble topping made from pistachios, lemon zest, parsley and vegan feta.

This homemade vegan tzatziki features a delicious blend of vegan Greek yoghurt, freshly grated cucumber, zesty lemon, aromatic mint, and the rich flavour of PEPPADEW® Roasted Red Peppers. As a crowning touch, this appetising dish is topped with a tantalizing crumble and a medley of vegan feta cheese, pistachios, lemon zest, and parsley.

**Created by**

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**Prep Time**

20 minutes

**Cook Time**

**Serves:**

1

**Made with:**

PEPPADEW® Roasted Red Peppers

**Course:**

Starter / Side

**Occasion:**

Party Food / Dinner Party / Quick and Easy

## Ingredients:

### For the tzatziki:

- 300g vegan Greek yoghurt
- ¼ cucumber
- Handful of mint (approx. 15g)
- Salt and pepper, to taste
- 1x lemon, juiced
- 1x lemon, zest
- 1x garlic clove
- ½ jar PEPPADEW® Roasted Red Peppers

### For the crumble topping:

- 50g vegan feta cheese
- 50g pistachios
- ½ lemon, zest
- Handful of parsley (approx. 15g)

## Method:

1. Place the yoghurt into a bowl and grate the cucumber, lemon zest and garlic directly into it. Finely chop the mint and add this. Squeeze in the lemon juice and season with salt and pepper.
2. Make the crumble topping by finely chopping the pistachios and parsley. Add this to a bowl and grate in the lemon zest before crumbling in the feta cheese. Mix thoroughly.
3. Take a plate or serving platter and spread the tzatziki over the plate. Top with the grilled PEPPADEW® Roasted Red Peppers and sprinkle with the crumble topping.