

# CHEF AT THE MARKET

**Chef: Sadie Roy, Food Service Director**  
**Chartwells at Simpson University**  
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## **Falafel Condiments: Tzatziki Sauce, Hummus & Tomato Relish**

### **Tzatziki Sauce**

2 (8 ounce) containers plain yogurt  
2 cucumbers, peeled, seeded and diced  
2 Tbsp olive oil  
½ lemon, juiced  
1 Tbsp chopped fresh dill  
3 cloves garlic, peeled  
Salt and pepper to taste

In a food processor or blender, combine yogurt, cucumber, olive oil, lemon juice, dill, garlic, salt, and pepper. Process until well-combined. Transfer to a separate dish, cover and refrigerate for at least one hour for best flavor. Serves 4-6 people.

Variation: Substitute 2 cups feta cheese for the yogurt and add ½ cup finely chopped parsley.

### **Hummus**

1 pound (8 oz) cooked chickpeas, drained  
½ cup tahini (sesame paste)  
3 Tbsp lemon juice  
4 garlic cloves, minced  
¼ cup olive oil  
Salt & pepper to taste

Place chickpeas, tahini, lemon juice, and garlic in a food processor and blend until smooth. With the machine running, slowly add the olive oil until emulsified. Season with salt and pepper to taste. Serves 4-6 people.

### **Tomato Relish**

Splash of olive oil  
1 tsp red wine vinegar  
4 vine-ripe tomatoes, diced  
1 small red onion, halved and thinly sliced  
2 Tbsp chopped fresh basil  
Salt and freshly ground black pepper

Whisk together oil and vinegar. Add remaining ingredients and toss. The tomatoes should be lightly dressed. Serves 4-6 people.

