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by Liz Robb

Cucumber, chilli and dill relish



Ingredients

Quarter of a cucumber
A small handful of dill
1 red chilli
1 lemon
4-5 tablespoons of sour cream or thick Greek yoghurt
Salt and freshly ground black pepper

Preparation

1. 1. Peel and dice the cucumber finely. Wash and chop the dill finely. Deseed and chop the red chilli very finely. Mix all three together in bowl, then add the sour cream or yoghurt and combine well. Squeeze in the juice of half the lemon and season well with salt and black pepper. Taste and adjust accordingly
2. you may want to add chilli for more heat, a little more lemon or more seasoning.
3. 2. Cover and place the bowl in the fridge to chill while you prepare and cook the turkey burgers.

Cooks Note