

Roast Onion Dip

serves 4 | prep & cook time 30mins

Ingredients



- 500g Korean onion, peeled and thinly sliced
- 4 garlic cloves, unpeeled
- ¼ cup extra virgin olive oil
- 1 ½ cups greek yoghurt
- 2 tsp lemon juice
- Salt and pepper
- Smoked paprika
- Cayenne pepper

Directions

1. Toss the onions and garlic with oil and salt and bake at 200°C.
2. Keep in a heap and stir every so often for about 40mins until all brown & caramelised.
3. Press the garlic out of the skin and mash to a paste. Chop the onions finely.
4. Add in yoghurt, lemon juice. Season with salt and pepper.
5. Sprinkle with paprika and cayenne.



fresh ingredients available at k fresh outlets and selected online retailers.