## Cool Herb Dip



Using yogurt as a healthy alternative to mayonnaise in this tasty dip keeps the creaminess you love without the extra calories and saturated fat!

YIELD	PREP TIME	TOTAL TIME
6 SERVINGS	5 MIN	5 MIN

## **INGREDIENTS**

½ cup	Yogurt, plain, low-tat
½ cup	Sour Cream, reduced-fat
2 tsp	Parsley, dried
1 tsp	Dill, dried
½ each	Lemon, juiced
½ tsp	Black Pepper
¼ tsp	Garlic Powder
1/4 tsp	Kosher Salt

## **CHEF'S NOTES**

This versatile dip can be used in a variety of ways.

- It's a delicious dip for any veggies you like, such as broccoli, cauliflower, or sugar snap peas
- Dress your sandwich to add herby flavor in a creamy spread
- Serve as a dip for chicken tenders
- Use as a dressing. Goes great on crisp greens or a veggie-filled pasta salad
- Marinate chicken or pork before baking

## **DIRECTIONS**

- 1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
- 2. In a small bowl, combine all ingredients. Stir until thoroughly combined. Refrigerate until ready for use. Can be stored in the refrigerator for up to 5 days.

<b>Nutrition</b>	<b>Facts</b>
6 servings per container <b>Serving size</b>	2 Tbsp (42g)
Amount Per Serving  Calories	35
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 105mg	5%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 2g	4%
Vitamin D 0.2mcg	2%
Calcium 60mg	4%
Iron 0.2mg	0%
Potassium 90mg	2%

CONTAINS: MILK

general nutrition advice.







