

Herbalicious Garlic Dip



Use different coloured vegetables to make a rainbow platter!



Ingredients

- 1 garlic clove
- 1 handful fresh basil (leaves only)
- 1 spring onion
- 100g reduced fat cheese
- 2 tablespoons mayonnaise
- 1 cup reduced fat Greek yoghurt
- Pinch of salt and pepper
- For dipping:
 - 2 carrots
 - 1 capsicum
 - 150g (12) snow peas
 - 1 packet plain rice crackers



Equipment

- Chopping board
- Knife
- Grater
- Bowl
- Measuring cups
- Measuring spoons
- Spoon
- Serving platter

How to make it



1. Peel garlic clove and dice into very small pieces. Chop basil leaves and slice spring onion into small pieces. Grate cheese.



2. Add garlic, basil, spring onion, cheese, mayonnaise, Greek yoghurt, salt and pepper into a bowl and mix well.



3. Slice carrots and capsicum into sticks. Slice off ends of snow peas.



4. Arrange the vegetables, crackers and dip on a platter.

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