

<u>Noreen's Kitchen</u> <u>Creamy Cilantro Lime Dip</u>

Ingredients

2 cups sour cream or Plain Greek Yogurt Juice of one lime Zest of one lime ¼ cup of cilantro, minced 2 green onions, minced, both white and green parts1 clove of garlic, minced2 teaspoons Sazon Tropical Seasoning or your favorite Latin seasoning blend

Step by Step Instructions

Combine all ingredients in a bowl and stir well to incorporate thoroughly.

Refrigerate for at least two hours before serving.

Serve with tortilla or potato chips and/or fresh cut vegetable crudité like carrots, bell pepper strips, celery sticks and cucumber spears.

Dip can be stored in an airtight container in the refrigerator for up to one week.

Do not freeze.