

OFF THE EATEN PATH® Garlic Herb Whipped Cottage Cheese Dip



Ingredients

- 2 cups cottage cheese
- 2 tsp freshly grated lemon zest
- 2 tbsp freshly squeezed lemon juice
- 2 cloves garlic, minced
- 1 tsp salt
- 1 tsp black pepper
- 1/4 cup finely chopped fresh basil
- 1/4 cup finely chopped fresh parsley
- 2 tbsp finely chopped fresh chives, divided
- 2 tbsp olive oil
- 1 bag Veggie Crisps Jalapeño

How to make it

1. In blender, blend cottage cheese on high speed until smooth and creamy. Add lemon juice, garlic, salt and pepper; pulse until blended. Stir in basil, parsley and half the chives.
2. Transfer to serving bowl. Drizzle with oil and garnish with lemon zest and remaining chives.
3. Serve with OFF THE EATEN PATH® Jalapeño Veggie Crisps for dipping.

| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min | 10 min | 20 min | 6 |

Made with



Veggie Crisps Jalapeño