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Creamy Dill Sauce

Prep Time: 5 mins

Total Time: 5 mins

Ingredients

- ◆ 1/4 cup(s) mayonnaise, reduced-fat
- ◆ 1/4 cup(s) yogurt, fat-free plain
- ◆ 2 scallion(s) (green onions), thinly sliced
- ◆ 1 tablespoon lemon juice
- ◆ 1 tablespoon dill, finely chopped
- ◆ pepper, black ground, to taste

Preparation

Combine mayonnaise, yogurt, scallions, lemon juice, dill (or parsley) and pepper in a small bowl and mix well.

