



## SIMPLE SMOKY LIME DIP

½ cup sour cream (or plain Greek yogurt if you want it lighter)

2 Tbsp. mayonnaise (optional for extra richness)

2 tsp. **YGY Easy Eats™ Cowboy Salsa Mix** (or more to taste)

Zest of 1 lime

2 Tbsp. juice of 1 lime

½ tsp. salt (or to taste)

¼ tsp. black pepper

Optional: pinch of chipotle powder for extra smoky heat

Mix it up: In a bowl, whisk together sour cream, mayo (if using), **YGY Easy Eats Cowboy Salsa Mix**, lime zest, lime juice, garlic powder, salt, and pepper.

Taste and tweak: Adjust salt, pepper, or lime juice as needed – you want it tangy, smoky, and creamy.

Chill it: If you have time, refrigerate for 20-30 minutes to let the flavours mingle. (Totally worth it.)

Serve: Use it as a dip for sweet potato fries, tortilla chips, roasted veggies, grilled shrimp, chicken, or drizzle it on tacos and burrito bowls.

