

Marie Saba

from my kitchen to yours

Lemon Dill Sauce

Makes about 1 cup sauce

Ingredients:

- 1/2 cup plain Greek yogurt
- 1/4 cup Hellmann's mayonnaise
- 2 Tablespoons fresh lemon juice
- 1 Tablespoon finely chopped fresh dill
- Salt and pepper, to taste



Instructions:

1. Place all ingredients in a medium bowl and stir to combine. Season with salt and pepper.
2. Transfer to a serving bowl. Serve with anything and enjoy!

Notes:

Make-Ahead Tip: Lemon dill sauce can be made up to 4 days in advance. Store, covered, in the refrigerator.

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