Creamy Vegetable Dip
Component: Condiment

Component: Condiment E-13 modified

	32 S	32 Servings		Servings			
Ingredients	Weight	Measure	Weight	Measure	Directions		
Low fat plain yogurt		1 cup			Combine all ingredients. Blend well.		
Reduced calorie salad dressing OR Light mayonnaise		2 ½ cups OR 2 ½ cups			2. Cover. Refrigerate until service. For best results, refrigerate overnight to develop flavor.  Reduce the volume or size of foods before cooling. Cooling must progress from 70° F to 41° F within four hours for safety  Store ready to eat foods on the top shelf of refrigerator and protect from cross contamination by raw foods.  Cold foods must be held under temperature control at 41° F or lower. Food temperatures must be checked every four hours, and discarded if found to be greater than 41° F.		
Low-fat milk		½ cup					
Dried parsley		2 Tbsp					
Granulated garlic (adjust as needed)		1 tsp					
Onion powder		1 tsp					
Salt		1 tsp					
Ground black or white pepper		½ tsp					

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Nutrient information calculated using Food Processor.

Serving: 2 Tbsp (1-oz ladle)	Yield:	
1-2 years: varies see menu notes	50 Servings: about 1 qt	
3-5 years: varies see menu notes		
6-8 years: varies see menu notes	100 Servings: about 2 qt	

Nutrients Per Serv	ing				
Calories	70	Saturated Fat	1.04 g	Iron	0.08 mg
Protein	0.70 g	Cholesterol	7.21 mg	Calcium	21.54 mg
Carbohydrate	2.52 g	Vitamin A	3.40 RAE mcg	Sodium	198.94 mg
Total Fat	6.33 g	Vitamin C	0.25 mg	Dietary Fiber	0.07 g