

Cottage Cheese Ranch Snack Plate

with Turkey & Crunchy Vegetables

2 SNACK PLATES **PREP 10 MIN** **COOK 0 MIN**

INGREDIENTS

- 1 cup plain cottage cheese
- 1 Tbsp fresh lemon juice
- 1 Tbsp chopped fresh dill (or 1 tsp dried)
- 1 Tbsp chopped fresh chives
- 1/4 tsp garlic powder
- Black pepper, to taste
- 4 oz sliced cooked turkey breast
- 4 mini sweet peppers, halved and seeded
- 1/2 cucumber, cut into spears
- 8 whole-grain crackers

DIRECTIONS

01 Blend or mash the cottage cheese with lemon juice, dill, chives, garlic powder and black pepper until as smooth as you like. Taste and add salt only if needed.

02 Divide the dip between two small bowls. Roll the turkey slices and divide them between two plates.

03 Add the peppers, cucumber and crackers. Serve right away, or keep the dip and turkey chilled until ready to assemble.

JANE'S NOTE

I like this when I want something savory in the afternoon. Use whatever crisp vegetables are already in the fridge; the turkey makes it feel substantial.

MAKE AHEAD & STORAGE

Keep the dip covered in the refrigerator for up to 3 days. Store vegetables and turkey separately; add crackers just before serving.