## **High Protein Sour Cream** and Onion Dip



## **INGREDIENTS:**

2 tbsp of vegetable oil
2 cups of minced onions
1 pint of cottage cheese
½ tsp garlic powder
½ tsp onion powder
Freshly ground black pepper
2½ tsp of low sodium soy
sauce
Zest of ½ lemon
2 then finally chapped

Zest of ½ lemon
2 tbsp finely chopped
chives, divided
Pita chips, crackers, or your
choice of veggies

## **INSTRUCTIONS:**

- 1. Add oil to large, nonstick pan and set over medium heat. Add in minced onions and stir till they are sautéed.
- 2. Add cottage cheese, garlic powder, black pepper, soy sauce, and lemon zest to a high-powered blender. Blend on high for 1.5 minutes, using a spatula to scrape down the sides if needed. Blend until smooth.
- **3.** Fold the finely chopped chives and sautéed onions into the mixture with spatula.
- **4.** Pour dip into a serving bowl with chips, crackers, or veggies on the side.