

## *Santa Fe Ranch Dip*

Serves: 8      Print

### *Ingredients:*

1 cup sour cream or nonfat plain Greek yogurt  
½ cup mayonnaise  
¼ cup milk (I used 1%)  
½ tsp dried chives  
½ tsp dried parsley  
½ tsp salt  
½ tsp garlic powder  
¼ tsp dill weed  
¼ tsp onion powder  
¼ tsp pepper  
¼ tsp paprika  
1 tsp taco seasoning  
2 mini bell peppers, diced  
¼ cup cauliflower, chopped into small florets  
½ grape tomato  
Black sesame seeds or black olives, for the eyes

### *Directions:*

1. Make the Ranch Dressing: To a mixing bowl, add sour cream, mayo, milk, dried chives, parsley, garlic powder, salt, dill, onion powder, pepper, paprika, and taco seasoning. Stir to combine. Set aside in the fridge to chill at least 1 hour.
2. To assemble, transfer dip to a small round bowl (I like using a soup crock). Arrange diced red bell pepper around the top of the bowl for Santa's hat. Arrange cauliflower around the bottom and sides of the bowl for Santa's beard. Arrange the tomato cut side down in the center for Santa's nose. And, arrange sesame seeds into small circles for Santa's eyes. Top eyes with more small pieces of cauliflower for eyebrows. Serve, and enjoy!

### *Recipe notes:*

\*You can check my social media (@theyummymuffin02 on IG and Tiktok) for a video on how to assemble this Santa Fe dip if you prefer a visual tutorial!