



Chobani® Ranch Dressing & Dip

Makes 10 servings

Ingredients:

½ cup Chobani® Original Plain Whole Milk Greek Yogurt
¼ cup mayonnaise
¼ cup buttermilk
1 tsp granulated onion
½ tsp granulated garlic
¼ tsp celery salt
½ Tbsp dill, chopped
1 tsp lemon zest
2 tsp lemon juice
½ tsp salt
½ tsp ground pepper
Fresh vegetables (optional)

Instructions:

In a medium bowl, mix ingredients together until well combined. Refrigerate until ready to serve.

Tip: Serve with vegetables for dipping.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Chobani® Blue Cheese & Chive Dip

Makes 10 servings

Ingredients:

¾ cup Chobani® Original Plain Whole Milk Greek Yogurt
½ cup sour cream
¼ cup blue cheese crumbles
2 Tbsp chives, dried
2 Tbsp garlic powder
½ tsp salt
½ tsp ground pepper
Fresh vegetables (optional)

Instructions:

In a medium bowl, mix ingredients together until well combined. Refrigerate until ready to serve.

Tip: Serve with vegetables for dipping.

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Chobani® Tzatziki Sauce & Grilled Chicken Gyros **Makes 10 servings**

Ingredients:

1 English cucumber, peeled and grated
1 cup Chobani® Original Plain Whole Milk Greek Yogurt
1 tsp garlic
1 tsp lemon zest
1 tsp mint, chopped
1 Tbsp lemon juice
½ tsp salt
¼ tsp ground pepper
1 pinch paprika
10 pita bread rounds or flatbread
10 precooked mediterranean chicken skewers
10 grape tomatoes, sliced
1 white onion, sliced
1 English cucumber, peeled and chopped
Fresh vegetables (optional)

Instructions for Tzatziki Sauce:

Peel cucumber and grate in a bowl; pat dry with paper towels to remove liquid. In separate bowl mix yogurt, grated cucumber, garlic, lemon zest, mint, lemon juice, salt, pepper and paprika. Refrigerate until ready to serve.

Assembly of Chicken Gyros:

Heat or grill bread. Remove chicken from the skewer and place on the bread. Spread with tzatziki sauce. Top with tomatoes, onions and chopped cucumber.

Tip: Serve with vegetables.

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