

Creamy Garlic Mayonnaise Dip with Vegetable Crudités

Indulge in this delightful Creamy Garlic Mayonnaise Dip, a perfect pairing for a vibrant array of crunchy vegetable crudité́s.

This refreshing appetizer boasts a rich flavor profile, making it an ideal starter for any gathering.


10 min

Total time

easy

Difficulty

150

kcal / serving

Ingredients

- 2 tablespoons mayonnaise
- 1 clove garlic, minced
- 1 teaspoon lemon juice
- Salt and pepper to taste
- 1 carrot, cut into sticks
- 1 cucumber, cut into sticks
- 1 bell pepper, cut into strips
- A handful of cherry tomatoes

Steps

- 1 In a small bowl, combine the mayonnaise, minced garlic, and lemon juice. Mix well until smooth.
- 2 Season with salt and pepper to taste.
- 3 Prepare the vegetable crudité́s by cutting the carrot, cucumber, and bell pepper into sticks.
- 4 Arrange the vegetable sticks and cherry tomatoes on a plate.
- 5 Serve the creamy garlic mayonnaise dip alongside the fresh vegetables for dipping.