**Creamy Dill Dip**

**Difficulty:** Easy

**Fresh from the garden:** Dill, garlic, spring onions

**Recipe source:** adapted from allrecipes.com

**Equipment:**
- Medium bowl
- Food processor
- Measures
- Knives
- Chopping board

**Ingredients:**
- 250 grams cream cheese
- 1 cup sour cream
- 1 spring onion, finely chopped
- 2 Tablespoons Dill, finely chopped
- ½ teaspoon garlic, minced
- Salt to taste
- Milk (optional)

**What to do:**

In the bowl of a food processor add the cream cheese and sour cream. Blend until smooth.

Add in the spring onion, dill, garlic and salt and blend for a few seconds or until combined.

Divide into 3 serving bowls and refrigerate until ready to serve as this will help to blend the flavours.

If the dip is too thick after chilling, stir in a few drops of milk until you have reached your desired consistency.

Serve with vegetable stick or pitta bread wedges.