

Spicy Radish Dip

- 1 bunch radishes, cleaned and trimmed**
- 1 clove garlic**
- 16 oz Greek yogurt, plain**
- 3 oz creamy goat cheese**
- 2-3 chipotle peppers, seeded**
- 1 tsp lemon zest**
- 1 T fresh lemon juice**
- salt and pepper, to taste**
- 2 green onions, chopped**

Shred fresh radishes with grater or food processor. Squeeze out excess liquid and set aside in large mixing bowl.

In food processor, combine garlic, Greek yogurt, goat cheese, chipotle peppers, lemon zest, lemon juice and salt and pepper until blended. Add yogurt mixture to radishes and stir. Add in green onions and stir. Refrigerate for 1 hour before serving. Serve radish dip with crudité, pita chips, crackers or bread.

