

# #CREATEASTIR WITH NOLA® AND SORAYA'S SPICY CHILLI AND CREAMY GARLIC DIPS



SORAYA'S SIMPLE DIPS ADD A ZESTY TOUCH TO HER FAVOURITE GRILLS

## SORAYA'S SPICY CHILLI DIP

### INGREDIENTS:

- 5 - 6 Tbsp **Nola Original Mayonnaise**
- 2 Tbsp Greek yoghurt
- 1 tsp sugar
- 2 Tbsp Sriracha sauce
- 1 tsp Worcestershire sauce
- 1/2 tsp Cajun spice
- A squeeze of lime juice
- Garnish with finely chopped chives

### METHOD:

Mix the **Nola Original Mayonnaise** and all the ingredients together and slather over your steaks, burgers, nachos, roast chicken and pizzas.

## SORAYA'S CREAMY GARLIC DIP

### INGREDIENTS:

- 5 - 6 Tbsp **Nola Original mayonnaise**
- 2 Tbsp Olive oil
- 1/2 tsp Dijon mustard
- 1/2 tsp Garlic powder
- 1/2 tsp Onion powder
- 5 sprinkle of Dill
- Salt, pepper to taste

### METHOD:

Mix the **Nola Original Mayonnaise** and all the ingredients together and slather over your steaks, burgers, nachos, roast chicken and pizzas.

**NOLA®**

