



Savor the Taste of Real Food...
JUST FROZEN

Snacking Board with 3 Dipping Sauces

Makes 6 servings

INGREDIENTS

FROZEN SNACK BOARD:

Meatballs
Egg Rolls
Pizza Rolls
Popcorn Shrimp
Pierogies
Tater Tots
Cheeseburger Sliders
Burritos, cut into snack-sized pieces

SPICY AVOCADO SAUCE:

1 ripe avocado - halved, peeled and pit-removed
1 cup packed fresh parsley leaves
1 garlic clove
1/2 small jalapeño, ribs and seeds removed
Juice of 1/2 lemon
1/3 cup water
1/3 cup good quality olive oil
1 teaspoon salt
1/2 cup toasted almonds

GREEK YOGURT RANCH DIP:

1/2 cup plain Greek yogurt
1/4 cup buttermilk
1 tablespoon dried parsley
1 tablespoons dried chives
1 teaspoon garlic powder
1/2 teaspoon onion powder
Dash of Worcestershire

EVERYONE'S FAVORITE HONEY MUSTARD DIPPING SAUCE:

1/4 cup honey
1/4 cup mayonnaise
1/4 cup Dijon mustard

DIRECTIONS

FROZEN SNACK BOARD:

1. Use your air fryer for a quick-cook of all of your frozen snacks. Or if you prefer, cook according to package directions (oven, microwave, fryer).
2. Add the snacks to your serving board/platter.

SPICY AVOCADO SAUCE:

1. Combine the avocado, parsley, garlic, jalapeno, lemon juice, water and olive oil in your food processor; pulse to combine.
2. Add the salt and almonds and blend until smooth.
3. Serve in a ramekin or another small dish with a spoon.

GREEK YOGURT RANCH DIP:

1. Combine all of the ingredients in a mixing bowl and whisk to combine.
2. Season with salt and pepper.
3. Refrigerate until chilled.
4. Serve in a ramekin or other small dish with a spoon.

HONEY MUSTARD DIPPING SAUCE:

1. Combine the ingredients in a mixing bowl and whisk until smooth.
2. Serve in a ramekin or other small dish with a spoon.



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Created exclusively for
Easy Home Meals by Chef Jamie Gwen.