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Rose Red Dip



Ingredients

50g drained sunblush tomatoes
1 tbsp tomato ketchup
4 basil leaves 110g cream cheese
6 tbsp Greek yoghurt
1/2 tsp lemon juice
1-2 tsp milk
Crudites and breadstickes to serve

Preparation

1. Put all of the ingredients except the milk into a food processor and season with salt and pepper. Whiz until smooth. Add 1/2 tbsp of the oil from the tomatoes and 1 tsp milk and whiz again, adding the extra teaspoon of milk if the dip is too thick.
2. Transfer to a bowl, cover and refrigerate until needed. Serve with crudites and breadsticks for dipping.

Cooks Note