

## Madras Curry Dip



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** Makes about 1-1/2 cups

**Ingredients:**

Classic ingredients from Indian cuisine season this slightly sweet, golden sauce, making it ideal to pair with Alaska Pollock, cod, crab and scallops.

- 1 cup plain Greek-style yogurt
- 3 Tablespoons fresh lime juice (about 1 lime)
- 1 Tablespoon curry powder
- 2 to 3 Tablespoons mango chutney
- 1 teaspoon minced garlic
- 2 to 3 Tablespoons fresh chopped cilantro
- 1 green onion, sliced
- 1/2 teaspoon hot pepper sauce, or to taste

**Description:**

Whisk the yogurt, lime juice, and curry powder together in a small bowl. Stir in the chutney, garlic, cilantro, green onion, and hot sauce until blended. Cover and refrigerate until ready to serve.