

# Guacamazing Dip Mix



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- **Guacamole:** Mix the dip mix with mashed avocados. Add diced tomatoes, red onions, cilantro, lime juice, and salt to taste for a classic Guacamazing dip mix.
- **Dip:** Mix with sour cream or Greek yogurt for a quick and easy dip. Serve with tortilla chips, vegetables, or pita bread for a tasty snack or appetizer.
- **Seasoning for Proteins:** Use as a seasoning for grilled chicken, fish, shrimp, or tofu. Sprinkle the seasoning blend on the protein before cooking for added flavor.
- **Taco Seasoning:** Sprinkle on ground beef, turkey, or beans to make flavorful taco filling. Use it in tacos, burritos, quesadillas, or taco salads.
- **Salad Dressing:** Mix with olive oil, lime juice, and a splash of water to create a creamy salad dressing.
- **Guacamazing Hummus:** Blend with canned chickpeas, tahini, garlic, lemon juice, and olive oil to make a flavored hummus. Serve with pita chips, crackers, or vegetable sticks for dipping.
- **Guacamazing Pasta Sauce:** Mix with cooked pasta, diced tomatoes, black beans, corn, and shredded cheese for a quick and easy pasta dish.
- **Guacamazing Potato Salad:** Mix with cooked and cubed potatoes, diced red onions, chopped cilantro, lime juice, and mayonnaise for a unique twist on traditional potato salad.