

# Creamy Greek Yogurt Buffalo Sauce

Prep: 3 minutes • Cook: 0 minutes

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*A cool, creamy Greek yogurt base meets zesty Frank's RedHot and bright lemon for a lighter, tangy buffalo-style sauce lifted with fresh chives. Quick, versatile, and addictive as a dip, drizzle, or dressing.*

## Ingredients

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- 1 cup Greek yogurt (full-fat recommended)
- 2 tablespoons chives (minced)
- 3 to 4 teaspoons Frank's RedHot sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon lemon zest
- to taste salt

## Instructions

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1. Add Greek yogurt, chives, Frank's RedHot, garlic powder, and lemon zest to a mixing bowl.
2. Whisk until smooth. Season with salt to taste (and more Frank's if desired). Serve immediately or refrigerate until chilled.

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**Tags: Sauce, Dip, Greek Yogurt, Buffalo, Gluten Free, Vegetarian**

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