## Swapping to Greek yogurt Nothing beats the taste and versatility of dairy products.

When used in your favorite recipes, dairy products provide a winning combination of nutrition and flavor. And Greek yogurt, the latest "darling of the dairy case," is no different. Plain, non-fat Greek yogurt is high in protein and lower in fat and overall calories, making it a great substitution for a variety of ingredients in recipes!

Check out the conversion chart and see what swapping to plain, non-fat Greek yogurt can do.

original ingredient		substitution		nutrition*
1 cup <b>oil</b>	>	3/4 cup greek yogurt	> saves	1780 calories   218 g fat   <b>+23 g protein</b>
1 cup <b>mayo</b>	>	1 cup <b>greek yogurt</b>	> saves	1360 calories   165 g fat   <b>+21 g protein</b>
1 cup cream cheese	>	1 cup <b>greek yogurt</b>	> saves	660 calories   80 g fat   <b>+9 g protein</b>
1 cup <b>créme fraiche</b>	>	1 cup <b>greek yogurt</b>	> saves	745 calories   88 g fat   <b>+19 g protein</b>
1 cup sour cream	>	1 cup <b>greek yogurt</b>	> saves	310 calories   45 g fat   <b>+18 g protein</b>
1 cup <b>butter</b>	>	1/4 cup 1/2 cup greek & butter yogurt	> saves	785 calories   92 g fat   <b>+5 g protein</b>

<sup>\*</sup>Nutrition information is based on substitution with non-fat Greek yogurt. Check package label for product-specific nutrient content, as this may vary.

