

Healthy Homemade Ranch Dressing

Makes 1 ½ cups Prep Time: 10 minutes One Serving= 2 Tbsp is about 17 calories!



INGREDIENTS

1 tablespoon dried parsley
1/2 - 2 teaspoons garlic powder
1/2 - 2 teaspoons onion powder
1/4 teaspoon ground black pepper
1/2 - 1 teaspoon salt
1 tablespoon fresh chives
1 cup plain greek yogurt
1/3 cup buttermilk
1 teaspoon Dijon mustard
1 teaspoon lemon juice



DIRECTIONS

1. Place all ingredients into the food processor and pulse until the ingredients have been fully incorporated.
2. Scrape down the sides, if needed, and pulse again.
3. Transfer into a sealable container (like a mason jar) and place in the fridge until you're ready to use it!
4. If you like thicker dressings, slowly add in the buttermilk, until the consistency you prefer is reached!



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