



Green Goddess Dressing

This fragrant, floral, bright green dressing is as versatile as it is delicious. Use it as a Summer time salad dressing, dip for a vegetable crudité, or as a tangy sauce for fire roasted chicken.

1 cup

INGREDIENTS

½ cup Plain Yogurt

¼ cup Buttermilk

1/2 cup packed fresh Basil leaves

2 tbsp Chives, roughly chopped

1 tbsp Tarragon Leaves

1 Garlic Clove

1 Lime, zested and juiced

1 tsp kosher salt

½ tsp Freshly ground black pepper

PREPARATION

- Place all of the ingredients in a food processor. Process until finely chopped, stopping and scraping down the sides of the bowl with a rubber spatula as needed, approximately 1 minute.
- Transfer sauce to an airtight container and let sit at least 1 hour or up to 1 day to allow the flavors to meld. Before serving, stir and season as needed. This dressing will keep in the refrigerator for up to 1 week.