

Green Yogurt Ranch Dressing

Recipe By *Brynie Greisman*



Cooking and Prep:  20
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Serves:  8

Contains: 

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

This is a delicious, really versatile dressing — drizzle it over your greens, use it as a dip for fish, challah and bread, or cut fresh vegetable sticks. It tastes exceptionally good with fresh spinach. Gorgeous color with a tangy, creamy, fresh taste.

Ingredients (11)

Main ingredients

- 3/4 cup yogurt (see note)
- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
- 1 scallion, white and green parts
- 1/3 cup fresh parsley, with stems
- 1/3 cup cilantro, with stems

- 2 sprigs of dill, with stems
 - 2 tablespoons freshly squeezed lemon juice
 - 1/2 teaspoon kosher salt or **Tuscanini Sea Salt**
 - pinch pepper
 - 1 tablespoon **Gefen Honey**
 - 1/3 cup olive oil
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Start Cooking

Prepare the Dressing

Yields 1 and 1/2 cups dressing

1. Place all ingredients, except olive oil, into the cup of a blender. Blend until combined, scraping down sides. Don't over-blend.
2. Drizzle in olive oil slowly through the hole in the cover of the blender so the dressing can emulsify properly.
3. Transfer to a container and refrigerate until using. (Don't forget to mark it milchig.)

Note:

I tested this recipe using sheep yogurt due to its creamy texture. Use yogurt of your choice, preferably with a 5% fat content. Otherwise the dressing will be too thin.

Tip:

To keep your herbs fresh for longer, fill a wide-mouthed glass or jar at least halfway with water, submerge stems of herbs, and keep in refrigerator.

Credits

Styling and Photography by Chavi Feldman