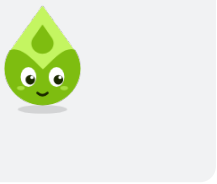
Dinner, American

Creamy Fresh Herb Ranch Dressing

A cool, creamy dressing made with Greek yogurt and plenty of fresh herbs, garlic, and a tangy hint of vinegar. It comes together in minutes and tastes best after a short chill.

20 min	25	2 g	1 g
time	calories	carbs	sugars



Vegetarian | Nut free

Ingredients, 8 servings

- [ ] 1 cup plain nonfat Greek yogurt
- [ ] 2 tbsp fresh chives (finely chopped)
- [ ] 2 tbsp fresh parsley (finely chopped)
- [ ] 1 clove garlic (minced)
- [ ] 1 tsp onion powder
- [ ] 1 tsp dried dill
- [ ] 1 tsp Dijon mustard
- [ ] 1 tbsp apple cider vinegar
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper

Method

1. Spoon the Plain Nonfat Greek yogurt into a medium bowl.
2. Stir in the finely chopped fresh chives and fresh parsley, then add the minced garlic.
3. Sprinkle in the onion powder, dried dill, salt, and black pepper.
4. Add the Dijon Mustard and Apple Cider Vinegar, then stir until everything is evenly blended.
5. Cover and refrigerate for at least 10 minutes so the flavors meld before serving.

Nutrition Facts

Per serving

Calories	**25**
Total fat	0.5 g
Saturated fat	0 g
Sodium	150 mg
Total carbs	2 g
Fiber	0 g
Total sugars	1 g
Protein	3 g

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