

Avocado Dressing & Clean Ranch Dressing with Blue Label Organic Herbs

Ingredients

AVOCADO DRESSING:

- 1 ripe avocado
- ½ fresh lime, juiced
- ¼ cup cilantro, chopped
- ½ teaspoon cumin
- salt to taste
- ½ cup buttermilk

CLEAN RANCH DRESSING:

- 1 cup nonfat plain greek yogurt
- ½ cup coconut milk
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon fresh chives, chopped
- ½ teaspoon dill weed, chopped
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon sea salt
- ¼ teaspoon black pepper

Directions

AVOCADO DRESSING:

Place all ingredients in a blender and process until smooth.

Adjust the amount of buttermilk to get desired consistency.

CLEAN RANCH DRESSING:

Combine greek yogurt, coconut milk, parsley, chives, dill weed, garlic powder, onion powder, salt, and black pepper in a bowl.

Mix dressing thoroughly.

Chill dressing until flavors combine, 30 minutes to 1 hour.



Find more recipes at calloways.com!