



Green Goddess Dressing

Storage instructions: Store dressing in a sealed jar. Keep up to one week refrigerated.

<u>U.S.</u>		<u>Metric</u>
1/4 cup	White Wine Vinegar	59.2 ml
1/2 each	Avocado	1/2 each
2 Tbsp	Yogurt, Plain or Greek	35.6g
1/2 tsp	Lemon Zest	2.4 g
1/2 each	Lemon, juiced	1/2 each
1 Tbsp	Honey	15 ml
1 clove	Garlic	1 clove
2 each	Green Onion, rough chop	2 each
1/4 cup	Cilantro	12.5g
1/4 tsp	Kosher Salt	1.4g
To Taste	Black Pepper	To Taste

Preparation:

1. Gather all ingredients and equipment.
2. Combine all dressing ingredients in a food processor and pulse until smooth.
3. Refrigerate and use as needed. Shake well before each use.

Nutrition Facts

Serving size 2 Tbsp
Servings 6

Calories	25
Calories from Fat	10
Total Fat	1 g
Saturated Fat	0 g
Trans Fat	0 g
Monounsaturated Fat	1 g
Cholesterol	0 mg
Sodium	48 mg
Carbohydrates	3 g
Dietary Fiber	1 g
Sugars	2 g
Protein	0.5 g
Vitamin A	2 %
Calcium	2 %
Vitamin C	28 %
Iron	2 %
Phosphorus	0 mg
