








Vegan Green Goddess Dressing



5 from 2 votes

Blend dairy-free yogurt alternative, fresh herbs, lemon, olive oil, and garlic to make a delicious vegan salad dressing in just five minutes.

 Course	dressings, Salads, sauces
 Cuisine	American, dairy-free, gluten-free, vegan, vegetarian
 Prep Time	5 minutes
 Total Time	5 minutes
 Servings	8 people
 Calories	56kcal
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Equipment

- Food processor or blender
- Knife and cutting board
- Microplane or grater

Ingredients

- 1 cup plain unsweetened dairy-free yogurt alternative (see note)
- 1 cup fresh parsley leaves
- ½ cup fresh basil leaves, torn if large
- 2 tablespoons roughly chopped fresh chives
- 1 tablespoon fresh mint leaves
- 1 tablespoon fresh dill
- 1 tablespoon grated lemon peel (1 medium)
- 4 tablespoons lemon juice (1 medium)
- 2 tablespoons extra virgin olive oil
- 2 cloves garlic, chopped
- ¼ teaspoon salt or to taste
- ⅛ teaspoon pepper or to taste

Instructions

1. Add yogurt alternative, parsley, basil, chives, mint, dill, lemon peel, lemon juice, extra virgin olive oil, garlic, salt, and pepper to a food processor or blender.
2. Blend for 2 minutes, or until smooth and creamy. Pause to scrape down sides with a spatula if needed. If the dressing is too thick, gradually add water (one tablespoon at a time) until you reach desired consistency.

Notes

Use any type of plain yogurt alternative for this recipe. (I prefer almond, cashew, or soy-based yogurt alternatives.) Make sure the yogurt alternative is plain (unflavored) and unsweetened. Check ingredients for gluten and other potential allergens if needed.

STORAGE: Store prepared dressing in an airtight container for 3-4 days. Does not stand up well to freezing.

MAKING AHEAD: Make up to 4 days in advance. Dressing thickens in the fridge. Stir in water one tablespoon at a time until you reach desired consistency before serving.

Nutrition

Serving: 0.167cup | Calories: 56kcal | Carbohydrates: 4.3g | Protein: 1.2g | Fat: 4.1g | Saturated Fat: 0.6g | Polyunsaturated Fat: 0.4g | Monounsaturated Fat: 2.5g | Sodium: 81.1mg | Potassium: 64.2mg | Fiber: 0.6g | Sugar: 1.8g | Vitamin C: 18.7mg | Calcium: 55.6mg | Iron: 0.6mg

This recipe originally appeared on GratefulGrazer.com.