



by Bobbi's Kozy Kitchen

## Homemade Ranch Dressing the Healthy Way

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- 1 cup low fat mayonnaise (see homemade recipe)
- 1/2 cup plain Greek yogurt
- 1/4 cup Italian flat-leaf parsley leaves, minced ( a good handful)
- 2 tablespoons fresh dill, minced
- 1 tablespoon minced fresh chives
- 2 cloves garlic, minced
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon kosher salt
- 1/2 teaspoon white vinegar
- Dash hot sauce (Recommended Sriracha)
- 1 lemon, juiced
- 1/2 cup low fat buttermilk

In a food processor or blender combine all of the ingredients and pulse until thoroughly blended. Adjust seasoning as needed. Pour into an airtight container and chill for 1 to 2 hours before using.

Thin with more buttermilk if needed.

ENJOY!!!