

# Homemade Ranch Dressing

Servings: About 10 (One Serving = 2 Tablespoons)

RECIPE BOX

## INGREDIENTS

3/4 CUP SOUR CREAM OR GREEK YOGURT, PLAIN  
1/4 CUP MILK  
1/2 TSP WHITE DISTILLED VINEGAR  
1 TBSP DRIED CHIVES  
1 TBSP DRIED PARSLEY  
1/2 TSP GARLIC POWDER  
1/2 TSP ONION POWDER  
1/2 TSP BLACK PEPPER  
1 TSP SEA SALT  
1/2 TBSP DILL (OPTIONAL)



## DIRECTIONS:

**STEP 1:** Mix Greek yogurt, milk and vinegar and set aside at room temperature for 10 minutes.

**STEP 2:** Mix wet and dry ingredients, store in refrigerator.

## OPTIONS:

\*For a texture closer to restaurant style ranch, replace sour cream, milk and vinegar with 1/3 cup mayonnaise and 1 cup buttermilk.

\*For a sweeter taste, add 3 Tbsp. mayonnaise to main recipe.

**GF** This recipe is gluten free as written.

**V** This recipe is vegetarian as written.

Nutrition per Serving: Calories 107, Total Fat 4g, Carbs 16g, Protein 4g, Fiber 2g, Sugars 1g.

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