Greek Yogurt Ranch Vinaigrette

Ingredients:

3/4 cup plain Greek yogurt
1 garlic clove, finely minced or 1 teaspoon garlic powder
1/4 cup fresh minced parsley or 1 tablespoon dried parsley
1/4 medium onion, diced (about 2 tablespoons) or 2 teaspoons dried onion powder
2 tablespoons fresh minced chives or 1 tablespoon dried chives
1 teaspoon kosher salt
1/4 teaspoon black pepper
2 teaspoons Dijon mustard
Juice of 1/2 lemon (about 2 tablespoons)
1/4 cup buttermilk

Nutrition Facts

Serving Size 2 tablespoons (20g)
Servings Per Container 16

Amount Per Serving	
Calories 10	Calories from Fat 0
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 140mg	**6%**
Total Carbohydrate 1g	**0%**
Dietary Fiber 0g	**0%**
Sugars 1g	
Protein 1g	

Vitamin A 2% • Vitamin C 4%
Calcium 2% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Directions:

1. Combine all ingredients in a jar with a tight-fitting lid; shake until well combined. Alternatively, you can combine all ingredients in a food processor or blender and pulse until well combined and smooth.
2. Refrigerate and let flavors marinate for at least 30 minutes, preferably 2 hours, before serving.

For more information, please contact:
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