

# Green Goddess Salad Dressing

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*Provided by the Auburn Interfaith Food Closet*

RECIPE TYPE: Salad Dressing

YIELD: Makes about 1 cup

PREP TIME: 10 minutes

CHILL TIME: 30 minutes



## **INGREDIENTS:**

- 1/2 cup mayonnaise
- 1/3 cup thinly sliced scallions
- 1/3 cup fresh dill (or 3 teaspoons dried dill)
- 1/4 cup plain yogurt (not Greek-style)
- 1/4 cup fresh flat-leaf parsley leaves (or 4 teaspoons dried parsley leaves)
- 2 tablespoons lemon juice
- 1 tablespoon water
- 1/2 teaspoon anchovy paste
- 3/8 teaspoon salt
- 1 garlic clove, minced (or 1 teaspoon dried minced garlic), optional

## **DIRECTIONS:**

1. Combine all ingredients in the bowl of a food processor or blender. Process until smooth, about 1 minute.
2. Chill before serving on salad, or as a dip for crudités.

Note: This dressing can be stored in an airtight container in the refrigerator for about 1 week.



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