

Plant-based Green Goddess Dressing

Keep this dressing thick to use as a dip or thin it out to use as a dressing or sauce.
It will keep in the refrigerator for 4-5 days.

INGREDIENTS

- ½ cup packed parsley leaves
- ¼ cup chopped chives or scallions
- ¼ cup packed basil leaves
- ¼ cup packed tarragon leaves
- 1 small garlic clove, peeled
- Salt
- ¼ cup well-stirred tahini
- ¼ cup extra-virgin olive oil
- 3 tablespoons apple cider vinegar
- 2 teaspoons soy sauce

INSTRUCTIONS

1. Add the parsley, chives, basil, tarragon and garlic to a blender or food processor. Sprinkle with a pinch of salt and pulse until finely chopped.
2. Add 2 tablespoons cold water, plus the tahini, olive oil, vinegar and soy sauce. Process until smooth and combined.
3. Add water, 1 tablespoon at a time, until you reach your desired consistency (thicker for a dip, thinner for salad dressing).
4. Season to taste with salt.

