

Avocado Ranch Dressing

Swick

Makes 2 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Preparing the Dressing

- 1 to 1-1/2 cup plain Non-Dairy Milk*
 - 1 avocado, pitted and flesh removed
 - 2 tbsp nutritional yeast
 - 1 to 2 cloves of garlic
 - 1 tsp Dijon mustard
 - 1 tbsp onion powder
 - 1/4 tsp chipotle powder, or more to taste
 - 1/4 tsp freshly ground black pepper
 - sea salt, to taste
 - 2 tbsp fresh dill, minced
 - 3 tbsp chives, minced
 - 1 lemon, juiced (optional)
- To prepare the dressing, in a blender, add all ingredients, except the chives and combine until smooth.
- If using as a dip, rather than a dressing, add only 1 cup of non-dairy milk to start. Once blended, add additional milk as needed. The dressing should be thick but still somewhat pourable. Continue to add the milk, until you reach the desired consistency.
- Lastly, taste for seasoning, add more salt and/or pepper as needed. If desired, add fresh lemon juice.
- *Note: For the best results, make your own Non-Dairy Milk.
- To serve, pour mixture into a bowl and whisk in chives.