

Avocado Ranch Dressing

Recipe by Amber

Penney Farms Princess



INGREDIENTS

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| 2 ripe avocados | 1 tsp dried dill |
| *or 4 2.5oz chunky guacamole cups | 1 tsp dried red pepper flake |
| 1/2 cup nonfat Greek yogurt | 1 tsp onion powder |
| juice of 2 limes | salt to taste |
| 1 tsp apple cider vinegar | water, for preferred consistency |
| 2 cloves garlic, grated | |
| 1 tsp dried chives | |
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INSTRUCTIONS

- In a bowl, smash the avocado with a fork.
- Add the yogurt, lime juice, apple cider vinegar, garlic, chives, dill, red pepper flake, and onion powder.
- Mix the ingredients together, then season with salt to taste.
- Add water to the desired consistency.
- Store in an airtight jar in the refrigerator for at least 30 minutes before serving.