organicgirl herb goddess dressing

prep time:
25

featured product:
SUPERGREENS!

can’t find our herb goddess dressing in stores? have faith: now you can make it at home and be the goddess of your domain with this easy, modified recipe developed just for you! our herb goddess dressing’s summery taste trio has hints of minty anise in the basil; earthy bright parsley, and grassy-sweet green onion. add the creaminess of yummy, nutrient-packed tahini plus a good dose of heart-healthy sunflower oil and a lemony bite. no wonder you love it!

ingredients

makes approx. 2 cups

¼ cup lemon juice
¼ cup apple cider vinegar
¼ cup tahini
1 tablespoon blue agave
2 large cloves garlic, grated on microplane to make 1-1½ teaspoons puree
3 green onions to make ¼ cup sliced, using the white and part of the green
1/3 cup sliced fresh basil
¼ cup sliced fresh Italian parsley
1¼ teaspoons kosher salt
¼ teaspoon fresh ground black pepper
1 cup sunflower oil

directions

1. add to blender: lemon juice, cider vinegar, tahini, agave, garlic, green onions, basil, parsley, salt and pepper.

2. whirl until pureed.

3. while blender is running on low, remove center cap and slowly stream oil into puree. dressing will emulsify.

tip

pressed for time, make ahead!

this versatile dressing is great with the mildness of baby spring mix greens or our invincible SUPERGREENS! It pairs well with these recipes: **roasted broccoli soba bowl**, **green goddess salad**

keeps refrigerated for 3 weeks.