

Green Goddess Dressing

<http://userealbutter.com/2015/04/29/green-goddess-dressing-recipe/>
slightly modified from [Kalyn's Kitchen](#)

1/4 cup chives or green onions
1/4 cup fresh tarragon
1/4 cup fresh parsley (use flat-leaf parsley)
1 tbsp lemon juice, fresh
1 tbsp white wine vinegar
1 tsp anchovy paste
1 cup mayonnaise
1/2 cup plain Greek yogurt (original calls for sour cream)
salt and pepper to taste

Place the chives (or green onions), tarragon, and parsley in a food processor or blender and pulse until finely chopped. Add the lemon juice, vinegar, and anchovy paste and pulse until incorporated. Place the mayonnaise and yogurt in the blender or food processor bowl and blend until smooth. Season with salt and pepper to taste. Chill the dressing in the refrigerator. It keeps for up to 1 week. Makes 2 cups.