

Green Goddess dressing is a fresh, herby, and creamy favorite that adds vibrant flavor to a wide variety of dishes. Here are some popular ways to enjoy Green Goddess dressing:

- **Salad Dressings:** Drizzle over leafy greens, chopped salads, pasta salads, or grain bowls for a bright, herb-forward finish.
- **Marinade:** Use to marinate chicken, shrimp, tofu, or vegetables before grilling or roasting.
- **Roasted Veggies:** Toss potatoes, asparagus, broccoli, or carrots with the dressing after roasting for a fresh burst of flavor.
- **Grain Booster:** Stir into quinoa, couscous, rice, or farro to add creamy herb goodness.
- **Sandwich Spread:** Use as a flavorful spread for wraps, sandwiches, burgers, or sliders instead of mayo.
- **Wrap & Bowl Sauce:** Drizzle over power bowls, Buddha bowls, or grilled chicken wraps.
- **Seafood Finisher:** Spoon over grilled salmon, white fish, or shrimp for a fresh, zesty touch.
- **Pizza Drizzle:** Add a light drizzle over flatbreads or vegetable pizzas just before serving.
- **Charcuterie Board Addition:** Serve as a creamy dip alongside fresh vegetables, crackers, and artisan breads.
- **Dip Base:** Mix with sour cream or Greek yogurt for an easy veggie or chip dip.

Remember, the uses for Green Goddess dressing are only limited by your creativity. Experiment with different dishes to discover your favorite ways to enjoy this fresh and flavorful classic.

Garden Goddess Dressing



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GREEN GODDESS DIP & DRESSING

Fresh • Herby • Creamy • Crowd-Pleasing

MAKE THE DIP

Ingredients

2 tbsp Green Goddess Dry Mix
1 cup sour cream
½ cup mayonnaise

Directions

Combine all ingredients in a bowl.

Mix well until fully blended.

Refrigerate 1-2 hours to allow flavors to develop.

Stir before serving.



MAKE THE DRESSING

Ingredients

1½ tbsp Green Goddess Dry Mix
½ cup mayonnaise
½ cup Greek yogurt or buttermilk
1-2 tsp lemon juice (optional)

Directions

Whisk together until smooth.
Add a splash of milk or water to reach desired consistency.

Perfect for veggie trays, crackers, chips, and entertaining boards.