Green Goddess Dressing

(adapted from Oh She Glows)

Yield: 3/4 cup

1/2 cup packed avocado flesh 1 small)

- 1 garlic clove, minced
- 3 Tb water
- 2 Tb apple cider vinegar
- 2 Tb fresh lemon juice, to taste
- 2 Tb extra virgin olive oil
- 1/4 cup packed fresh basil leaves
- 1/4 cup cup packed fresh parsley

1/4 tsp Celtic sea salt

Pinch of cayenne (optional)

Stevia to taste 2-4 drops

- In a food processor, add avocado, garlic, water, herbs and onion.
- Process until smooth.
- Add in the lemon juice, apple cider vinegar and salt.
- Process to mix. Add more lemon or salt to taste.
- Store in an air tight container or jar in the fridge. Keeps for about 5 days.

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