



## VeggUP Goddess Dressing

### Ingredients

- 1 Cup VeggUP
- ½ Cup Greek Yogurt, Plain  
or Coconut Cream for  
non-diary or vegan options -  
*(the cream is what rises to the  
top if you chill a can of coconut  
milk, just skim it off and whip it  
until creamy)*
- 2 Tbls Tarragon, fresh and coarsely chopped
- 1 Tbls Cilantro, fresh and coarsely chopped
- 1 Tbls Green Onions, coarsely chopped
- 2 Tsp Extra Virgin Olive Oil
- 1 Tsp Fresh Lemon juice
- 1 Garlic Clove
- Cayenne Pepper to taste *(optional)*



### Directions

- In food processor or blender, pulse all ingredients together until well blended, about 1 minute
- Chill and serve as a dipping sauce, salad dressing or drizzling sauce

#### **Divine addition as a:**

- Salad dressing for Verano Avocado Strawberry Salad
- Dipping sauce with raw veggies and crudité's
- Drizzling twist to your grilled and roasted veggies

So Versatile! Dip, Pour, Drizzle, and Enjoy!