

GREEN GODDESS DRESSING

1cup	mayonnaise
2/3cup	buttermilk
½ cup	chopped fresh chives
½ cup	coarsely chopped flat-leaf parsley
2tbsp	chopped fresh tarragon
2tbsp	chopped oregano
2tbsp	chopped thyme
2tbsp	fresh lemon juice
2	garlic cloves, chopped until smooth
TT	kosher salt
TT	freshly ground black pepper

Step 1: In a processor, purée all ingredients until smooth but still a little chunky. Season with kosher salt and freshly ground black pepper.

Step 2: Do Ahead: Dressing can be made 1 day ahead. Cover and keep chilled.