

GREEN GODDESS DRESSING

with Garlic Scape Pesto

Makes 16oz of Dressing



INGREDIENTS

- 1/4c Basil, chopped
- 1T Chives, chopped
- 2t Dill, chopped
- 1T Parsley, chopped
- 2 Avocados
- 2T Lemon Juice
- 2t Garlic Scape Pesto
- 1t Salt
- 1/4 English Cucumber, about 2"
- 4-6T water

Home-made Green Goddess Dressing is immensely better than any store-bought variety.

Use it for salad or toast for fresh flavor.

DIRECTIONS

1. Prepare all the ingredients:
 - a. Roughly chop all your herbs
 - b. Cut the 1/4 cucumber into smaller pieces
 - c. Carefully half the avocado and remove the flesh from the skin
2. Add all ingredients to a blender with the water and blend until smooth. Add water as needed and to preference.
3. If you are storing for later use, pour a thin layer of olive oil onto the top of the dressing to seal it from the air and prevent browning. Keeps well for 3-5 days in the refrigerator depending on the freshness of herbs and avocado.

