

The Real Green Goddess Dressing



Recipe created by Chef Brad Barnes for Cal Flavor™



Total Time: 30 min



Serves: 12



Method: Blend

The Real Green Goddess Dressing is a vibrant and creamy dressing bursting with fresh, herbaceous flavors. It begins with finely chopped tarragon, chervil, and parsley, each adding their unique aromatic notes. Green onions lend a subtle sharpness, while ripe Cal Flavor Avocados provide a rich, velvety base.

Ingredients

Step 1

- 3 tbsp • Tarragon • chopped
- 3 tbsp • Chervil • chopped
- 3 tbsp • Parsley • chopped
- 5 each • Green onion • chopped
- 1 cup • Avocado • cleaned and diced
- 6 oz • Skim milk
- 2 each • Anchovies
- 2 each • Lemon • juiced, zested
- ½ tsp • Sea salt
- 1 tsp • Black pepper • crushed
- 2 oz • Cold water

Step 2

- 5 oz • Extra-virgin olive oil
- 6 oz • Creme fraiche

Instructions

Step 1

Place all (step 1) ingredients in a blender and blend smooth.

Step 2

While the blender is running, drizzle the oil in slowly.
Mix in the creme fraiche by hand.

