

# Avocado Green Goddess Dressing

Adapted from *Bon Appétit*

Makes 1 cup:

## Ingredients

1/4 cup mayonnaise  
1/3 cup buttermilk  
1/2 avocado, chopped  
1/4 cup chives, chopped  
1/4 cup parsley, chopped  
1 tablespoon tarragon, chopped  
1 tablespoon basil, chopped  
1 to 2 tablespoon lemon juice  
1 anchovy  
1 garlic clove, chopped  
kosher salt and freshly ground black pepper

## Preparation

In small food processor, combine mayonnaise, buttermilk and avocado.

Add chopped herbs, lemon juice, anchovy and garlic and process until smooth.

Season with kosher salt and black pepper to taste, adjusting seasoning and lemon juice if needed.

Refrigerate for at least 2 hours.

Toss gently with tender Boston lettuce and plate, or serve as a dip with crudités or chips.

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