

homemade healthier ranch

Ingredients:

½ cup plain Greek Yogurt

½ cup sour cream

1-2 Tbsp. milk

1 tsp. lemon juice

1 Tbsp. parsley

½ tsp. onion powder

½ tsp. garlic powder

¼ tsp. dill

¼ tsp. black pepper

1/4 tsp. kosher salt

Directions:

Combine all ingredients in a container with an airtight lid- a mason jar or other glass, well washed bottle work great for this.

Secure lid tightly.

Shake well to combine- make sure there is plenty of room in your container for your mixture to move around in.

Refrigerate for up to 2 weeks.

