



Aji Buttermilk and Greek Yogurt Ranch Dressing

INGREDIENTS	MEASUREMENTS
SupHerb Farms Fresh Frozen Onions Green 1/8"	1 cup
SupHerb Farms Fresh Frozen Cilantro Large	1/2 cup
Lemon juice	8 tablespoons
SupHerb Farms Fresh Frozen Aji Pepper Purée	6 tablespoons
Olive oil	2 tablespoons
SupHerb Farms Fresh Frozen Garlic Minced Small	4 tablespoons
Salt	3 teaspoons
Pepper	2 teaspoons
Mayonnaise	2 cups
Greek yogurt	1 cup
Buttermilk	1 cup

PREPARATION

1. Place SupHerb Farms Fresh Frozen Onions Green, SupHerb Farms Fresh Frozen Cilantro Large, lemon juice, SupHerb Farms Fresh Frozen Aji Pepper Purée, olive oil, SupHerb Farms Fresh Frozen Garlic Minced Small, salt and pepper in a food processor fitted with a steel blade. Purée for 15 to 20 seconds to make mixture smooth.
2. Add mayonnaise, yogurt, and buttermilk, blend until smooth.
3. Transfer the dressing into a container, cover and refrigerate 1 hour for flavor to develop.