



SECOND HARVEST
of SILICON VALLEY

Creamy Herb Yogurt Dressing

Ingredients

- 1/2 cup plain yogurt
- 1/4 cup cooking oil
- 1 Tbsp lemon juice
- 1 small garlic clove, finely minced
- 1 - 2 tsp white sugar or honey
- 1 tsp onion powder
- 1 Tbsp fresh dill or 1 tsp dried dill
- 1/8 - 1/4 tsp salt
- 1/8 - 1/4 tsp black pepper

Directions

1. Add all the ingredients into a mason jar or bowl. Use a fork or whisk to mix and combine well. Taste and adjust for seasonings as needed.
2. Add a couple tablespoons of water to help thin out dressing, if needed.
3. Serve the dressing immediately or store in an airtight container. Give it a shake or stir before using.

Yield: about 3/4 cup

Prep time: 5 minutes

Cook time: 0 minutes

Total time: 5 minutes

Storage: refrigerate up to 3 days

Tangy Honey Mustard Dressing

Ingredients

- 1/4 cup white wine or rice vinegar
- 2 Tbsp Dijon mustard
- 1 1/2 - 2 Tbsp honey
- 1 tsp onion powder
- 1/8 - 1/4 tsp salt
- 3/4 cup cooking oil
- 1/4 tsp ground cumin or dried thyme, optional

Directions

1. Combine the vinegar, mustard, honey, onion powder, salt, and cumin or thyme (if using) into a bowl and whisk to mix well.
2. Slowly add the oil to the mixture and continue whisking until dressing is emulsified and well combined. Taste and adjust for seasonings as needed.
3. Serve the dressing immediately or store in an airtight container. Give it a stir before using.

Yield: about 1 1/4 cup

Prep time: 5 minutes

Cook time: 0 minutes

Total time: 5 minutes

Storage: refrigerate up to 5 days

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