

Creamy Herb Yogurt Dressing

Carbohydrates

Total Fat

Salads and Salad Dressings				Recipe HACCP Process: #1 No Cook		
Ingredients Weigh			ervings Measure	Direction	s	
Milk, 1% white Lime juice Dannon plain fat-free Greek ye McCormick salt McCormick ground black pepp McCormick granulated onion McCormick garlic powder McCormick dried basil McCormick dried dill McCormick dried parsley		8 oz. 1 cup 4 oz. ½ cup rt 2 lbs. 1 oz. 4 cups 1 tsp. 1 tsp. 1 Tbsp. + 1 tsp		2. Blend in t mixture re 3. Add rest of Mix for 2- 4. Chill at le	 Combine milk and lime juice in a mixing bowl. Allow mixture to rest for 10 minutes. Blend in the yogurt to the lime and milk mixture. Let mixture rest for 5 minutes. Add rest of ingredients to mixture in mixing bowl. Mix for 2-3 minutes on low speed until blended. Chill at least 12 hours before serving to allow to thicken. CCP: Chill 41° F or lower until ready to serve. 	
Serving:		Yield:		Volume:		
½ cup		22 servings: 2 lbs. 14.9 oz.		22 servings: 5.5 cups		
Nutrients Per Serving						
Calories Protein	35 kcal 4.96 g	Saturated F Cholesterol		0.12 g 2.81 mg	Iron Calcium	0.34 mg 69.68 mg

72.67 IU

1.02 mg

Sodium

Dietary Fiber

Vitamin A

Vitamin C

3.36 g

0.32 g

129.18 mg

0.26 g