AMERICAN · SAUCE

Dairy-Free Avocado Green Goddess Dressing

10 min · Makes 9 × 2 tbsp · 81 kcal a portion · Video 4:31 · Clean & Delicious

Vegan · Paleo · Gluten-free ingredients · No nuts listed

Dairy-free and egg-free: the creaminess comes from avocado and a little coconut milk, with no added sugar and about 1 g of net carbs a portion. Most of the fat is the unsaturated kind from avocado and olive oil.

Diet notes: Keto (0.8 g net carbs a serve).

Scan for the video, full nutrition and more free recipes

Ingredients 10 · MAKES 9 × 2 TBSP

- ☐ ½ **ripe avocado**
- ☐ 60 ml **coconut milk** (full-fat, canned)
- ☐ 3 tbsp **fresh lemon juice**
- ☐ 1 **garlic** clove, crushed
- ☐ 8 g **fresh parsley leaves**
- ☐ 8 g **fresh basil leaves**
- ☐ ¼ tsp **kosher salt**
- ☐ pinch of **red pepper flakes** (optional)
- ☐ 2 tbsp **water**
- ☐ 60 ml **extra-virgin olive oil**

Amounts in metric units, converted from the cook's and rounded — the video has the originals.

Allergens found in the listed ingredients: none. Worked out from the ingredient list, not tested. Stock, sauces, spice mixes and other packaged foods can contain allergens, so always read the labels on what you buy. If you have a food allergy, don't rely on this.

Method TIMES = THE MOMENT IN THE VIDEO

1. Scoop the avocado flesh into a mini food processor or blender. 1:50
2. Add the coconut milk, lemon juice, crushed garlic, parsley, basil, salt, chilli flakes and water, close the lid and blend until it comes together. 1:54
3. Add the olive oil and blend again until thick, smooth, creamy and bright green. 2:24
4. Taste for salt and lemon, then use on salads. Keep in an airtight container in the fridge for up to 4 days.

> **Tip** Light coconut milk also works, though full-fat gives the creamiest result. Avocado darkens on standing, so it is at its brightest green on the day it is made.

The method is a summary in our words — the video shows every step.

One portion (2 tbsp) gives you 1 OF 9 · ESTIMATE

ENERGY	PROTEIN	CARBOHYDRATE
81 kcal 340 kJ	0.4 g 1% of a day	1.4 g 0.8 g net · 0.2 g sugars 1% of a day

FIBRE	FAT	SODIUM
0.6 g 2% of a day	8.6 g 2.2 g saturated 11% of a day	70 mg 3% of a day

Energy from net carbs 4% · protein 2% · fat 94% — fits keto: 0.8 g net carbs, 94% of the energy from fat

High in (20%+ of a day) Vitamin K 20%

Recipe and video: Clean & Delicious (@CleanandDeliciousDani) on YouTube — youtube.com/watch?v=sqPmgP07160, published 27 March 2017. All credit for the recipe goes to the cook; please watch and support their channel.

By Notbroken: the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/vegan-avocado-green-goddess-dressing