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# Tangy Green Goddess Dressing

**Prep Time:** 10 mins

**Total Time:** 10 mins

## Ingredients

- ❖ 1 medium avocado, peeled and pitted
- ❖ 1 1/2 cup(s) buttermilk, fat-free
- ❖ 1/4 cup(s) fresh herbs, (such as tarragon, sorrel, mint, parsley, and/or cilantro), chopped
- ❖ 2 tablespoon vinegar, rice
- ❖ 1/2 teaspoon salt

## Preparation

Place avocado, buttermilk, herbs, vinegar and salt in a blender and puree until smooth.

