

Creamy Vegan Ranch Dressing

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Making the dressing

- 1/2 cup vegan mayonnaise
- 1 1/2 tbsp rice wine vinegar
- juice of 1/2 lemon
- 1 1/2 tbsp nutritional yeast
- 1 tbsp shallot, minced
- 1/2 tbsp agave or other sweetener of choice
- 1/4 cup soy or almond milk, unsweetened
- 1 1/2 tbsp fresh dill, minced
- 1 tbsp fresh chives, minced

In small mixing bowl, whisk together well all ingredients. Add additional soy or almond milk, as needed, until you reach the desired consistency.

This is a wonderful creamy dressing to add to salads, serve as a dip for crudités, or as a cooling creamy dressing for Buffalo Chick'n Wrap.