

# Creamy Herb Dressing

A cool, green yoghurt dressing for salads, roast veg and grilled meat

**DIFFICULTY** Easy  
**COURSE** Sauce  
**CUISINE** Australian



PREP  
5 min



COOK  
0 min



TOTAL  
5 min



SERVES  
8



FREEZES WELL  
No

## 01 Ingredients

- 120g natural Greek-style yoghurt
- 2 tbsp mayonnaise
- 1 tbsp lemon juice
- 2 tbsp finely chopped fresh herbs (parsley, chives, dill)

## 02 Method

1. Combine the yoghurt, mayonnaise and lemon juice in a bowl and stir until smooth.
2. Stir in the herbs and garlic, then season with salt and pepper.
3. Add the milk a tablespoon at a time until it is the thickness you like - thick for dipping, pourable for salads.
4. Chill for 15 minutes before serving so the flavours come together.

## 04 Common mistakes

- **Using wet herbs** — water thins the dressing and dilutes the flavour; dry them well after washing.
- **Skipping the chill** — the garlic and herbs need time to infuse into the yoghurt.
- **Using too much garlic** — raw garlic gets stronger as it sits; start with one clove.
- **Using flavoured yoghurt** — sweetened yoghurt will make the dressing taste odd; use plain natural yoghurt.

- 1 garlic clove, finely grated
- 2 tbsp milk, to thin
- ¼ tsp salt
- ¼ tsp black pepper

## 03 Notes & substitutions

- Use equal parts of parsley, chives and dill for a classic ranch-style flavour.
- Replace the mayonnaise with extra yoghurt for a lighter dressing.
- Add a pinch of smoked paprika or a few drops of hot sauce for a kick.
- Use as a dip for raw carrot, cucumber and snow peas, or as a sauce for fritters and burgers.
- Buttermilk instead of milk gives a tangier dressing.

## 05 Storage & leftovers

|         |                                                              |
|---------|--------------------------------------------------------------|
| FRIDGE  | Up to 4 days in a sealed container.                          |
| FREEZER | Not recommended; the yoghurt splits when thawed.             |
| SERVING | Stir before using; add a splash of milk if it has thickened. |