

Katya's Caesar Salad Dressing



INGREDIENTS

Yields: 1/2 cup dressing

1/3 cup greek yogurt (2%)

2 canned anchovies

1 garlic clove, peeled

1 Tbsp. fresh lemon juice

2 Tbsp. extra-virgin olive oil

2 Tbsp. shredded parmesan cheese

1/2 tsp. Dijon mustard

1 tsp. Worcestershire sauce

1 Tbsp. milk

salt and fresh ground black pepper

Courtesy of Katya and <https://www.littlebroken.com/2015/09/23/greek-yogurt-caesar-dressing/>

INSTRUCTIONS

- Add all ingredients to a food processor or blender. Pulse until smooth. Season with salt and pepper to taste. Refrigerate up to 3 days, covered. Stir before serving.
- Note: You can substitute a plant based milk for cows milk if you prefer