



Ranch Seasoning Mix (for Dip or Dressing)

Prep: 15 minutes | Chill: 30 minutes | Total: 45 minutes

Yield: 12 servings | Serving Size: ½ cup

Ingredients

- ⅓ cup powdered buttermilk
- 2 tablespoons dried parsley
- 1½ teaspoons dried dill
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons dried onion flakes
- 1 teaspoon ground black pepper
- 1 teaspoon dried chives
- ½ teaspoon salt
- Plain Greek yogurt or low-fat (1%) milk (if making dressing)

Directions

1. Whisk all the dry seasoning mix ingredients together until blended. If you want a more finely-ground seasoning mix, pulse the mixture in a food processor until it reaches your desired consistency.
2. Store the dry seasoning mix in a sealed container in the refrigerator for up to 3 months. Three (3) tablespoons of the mix is equal to one packet of store-bought ranch seasoning mix.

Make Dip or Dressing

1. To make ranch dip, add 1 tablespoon of the prepared mix to ⅔ cup plain Greek yogurt. To make ranch dressing, add 1 tablespoon of the mix to ⅓ cup milk and ⅓ cup plain Greek yogurt. Stir well.

**Nutrition Facts Per Serving: Calories: 50 | Total Fat: 0.6 g | Saturated Fat: 0 g
Sodium: 60 mg | Total Carbohydrate: 10 g | Dietary Fiber: 2.5 g | Protein: 2 g**

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