NYBG

EDIBLE ACADEMY FRESH FROM THE GARDEN TASTINGS



FIESTA RANCH DRESSING

A favorite from the Edible Academy's Family Garden's Dig, Plant, Grow program Yield: Enough to dress 2–3 large salads

Ingredients

- 1 teaspoon chipotle chili crushed*
- 1 Tablespoon dried parsley*
- 1 teaspoon cumin seeds
- 1 teaspoon dried cilantro leaves
- 1 teaspoon garlic powder*
- Ground black pepper* and kosher sea salt*, to taste
- ¹/₂ cup buttermilk
- 1/4 cup sour cream* or mayonnaise*
- 1 Tablespoon distilled white vinegar*
- Juice of 1 lime

*365 Everyday Value[®] products are found exclusively at Whole Foods Market[®].

Instructions

In a jar with a tight-fitting lid, add all ingredients and then shake to mix. Refrigerate any leftover dressing. Mix gently with each reuse.



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