Carrot Ginger Dressing

Portion Size: 1 fluid ounce Yield: 16 servings



Ingredients:

Carrots 1-1/8 cup
Rice Wine Vinegar, Unseasoned 4 tbsp
White Miso Paste 2-1/4 tsp
Fresh Ginger Root, minced 3 tbsp
Yellow Onions, chopped 2 tbsp
Salt 1/8 tsp
Canola oil 1/2 cup

- 1. In a blender, combine carrots, vinegar, miso, ginger, onion, and salt. Puree until smooth.
- 2. While blending, stream in oil until emulsified.
- 3. Strain dressing through a fine-mesh strainer.

Nutrition Info (per serving): Cal: 70, Total Fat: 7g, Sat Fat: 0.5g, Sodium: 55mg, Carbs: 1g, Protein: <1g, Sugar: 0.5g, Fiber: 0.5g

Food by **FLIK**

Cucumber Vinaigrette

Portion Size: 1 fluid ounce

Yield: 21 servings



Ingredients:

English Cucumbers, seeded, diced 2-1/4 cup Red Wine Vinegar 4 tbsp Chives, chopped 4 tbsp Parsley, dried 4 tbsp Fat-Free, Plain, Greek Yogurt 4 tbsp Horseradish 3 tsp Granulated Sugar 3 tsp Salt 1/2 tsp Canola Oil 1/2 cup

- 1. In a blender, combine cucumber, red wine vinegar, chives, parsley, yogurt, horseradish, sugar and salt. Pulse until smooth.
- 2. While blending, stream in oil until emulsified.

Greek Yogurt Blue Cheese Dressing, Light Mayo

Portion Size: 1 fluid ounce Yield: 19 servings



Ingredients:

Fat-Free, Plain, Greek Yogurt	1 cup
Low-Fat, 1%, Buttermilk	1/2 cup
Lemon Juice	3 tsp
Blue Cheese Crumbles	1/2 cup
Salt	1/2 tsp
Ground Black Pepper	1/4 tsp
Garlic Cloves, Minced	2 tsp
Light Mayonnaise	1/2 cup

1. In a bowl, whisk together yogurt, buttermilk, lemon juice, blue cheese crumbles, salt, pepper, garlic and light mayo until combined.

Nutrition Info (per serving): Cal: 35, Total Fat: 2g, Sat Fat: 1g, Sodium: 145mg, Carbs: 1.5g, Protein: 2g, Sugar: 1g, Fiber: 0g

Food by FLIK

Greek Yogurt Blue Cheese Dressing, Light Mayo

Portion Size: 1 fluid ounce Yield: 19 servings



Inaredients:

Fat-Free, Plain, Greek Yogurt	1 cup
Low-Fat, 1%, Buttermilk	1/2 cup
Lemon Juice	3 tsp
Blue Cheese Crumbles	1/2 cup
Salt	1/2 tsp
Ground Black Pepper	1/4 tsp
Garlic Cloves, minced	2 tsp
Light Mayonnaise	1/2 cup

1. In a bowl, whisk together yogurt, buttermilk, lemon juice, blue cheese crumbles, salt, pepper, garlic and light mayo until combined.