



## Kathleen's Green Goddess Dressing

*You may not ever make Green Goddess the same way twice, and that's okay. And for those of you reading this like "okay well I don't have herbs" - I get it. Figure out who in your friend group has the green thumb!! You'd be surprised how often they find themselves with too much for their own household. Now that I've let my gardening friends know I'm always accepting excess, I've started getting texts in the morning like "left a big bag of dill on my front step for you". The best way to start the day...*

Makes about 2 cups

Prep: 10 to 15 minutes

5-6 anchovy filets, finely chopped

1 clove garlic

1 cup spinach

$\frac{3}{4}$  cup finely chopped parsley

$\frac{1}{2}$  cup mixed tender herbs (basil, dill, mint, cilantro)

3 tablespoons finely chopped chives

1  $\frac{1}{2}$  tablespoons finely chopped tarragon

$\frac{1}{2}$  cup mayonnaise

$\frac{1}{3}$  cup plain greek yogurt

3 tablespoons lemon juice

2 tablespoons olive oil

2 teaspoons red wine vinegar or champagne vinegar

Kosher salt

Freshly ground black pepper

1. Add all the ingredients except the salt and pepper in a blender or large deep bowl and with an immersion blender, and blend until smooth.
2. Taste. Add a good pinch of salt and a couple cranks of freshly ground black pepper and blend until well combined. Taste and season more as needed, adjusting acid levels if needed by adding more lemon juice / vinegar or making it more mellow by adding a little more mayo.

### **To make a dip:**

Add a whole, pitted avocado to the blender with the rest of the ingredients. Serve with raw veggies and watch it disappear. Can confirm it's also excellent smothered on BLTs.

### **To make a marinade:**

Marinate some chicken in green goddess overnight, reserving a portion of sauce for dipping. Remove marinated chicken from fridge an hour before placing in the oven. Roast on a lined baking sheet in upper third of 450-degree F oven until internal temperature reaches 160F - it will continue to cook and climb up to the safe temperature of 165F after you remove it from the oven. I tested half-chickens (about 40 minutes) and bone-in skin-on chicken thighs (about 25 minutes), but any cut of the bird would do.

**Tip:** if you want a nice crisp, browned skin, brush the skin of the chicken with olive oil at the end of cooking and broil. Be sure to keep an eye on it and pull it out as soon as it browns so it doesn't burn.

### **Other good ideas:**

- Toss warmed rotisserie chicken for a faux chicken salad. Arrange in lettuce cups and top with shredded carrots + cucumber. Or use as a topping for toasted sourdough with summery tomatoes.
- A creamy pasta salad or tortellini salad - sounds great.
- Drizzle it over a roasted sweet potato.