



Makes 2 cups
Preparation Time: 10 minutes
Cook Time: 50 minutes

INGREDIENTS:

1 12-oz. pkg. soft silken tofu
(see intro)

3 Tbsp. unsweetened, unflavored
plant-based milk, such as
almond, soy, cashew, or rice

2 tsp. onion powder

1½ tsp. white wine vinegar

1½ tsp. garlic powder

Sea salt and freshly ground
black pepper, to taste

2 tsp. chopped fresh parsley or
½ tsp. dried parsley

2 tsp. chopped fresh dill or ½
tsp. dried dill weed

2 tsp. chopped fresh chives or ½
tsp. dried chives

Easy Vegan Ranch Dressing

Toss this vegan ranch dressing with greens or into a Buddha bowl, or serve it as a dip with crudité's and other finger foods, such as our [Crispy Buffalo Cauliflower Bites](#)! For a thinner consistency that lends itself to drizzling, add a little more plant milk in Step 1.

Note: Fresh herbs give the dressing authentic flavor, but you can certainly use dried herbs in their place. No silken tofu? You can substitute one 15-oz. can cannellini beans, rinsed and drained, plus ½ cup unsweetened, unflavored plant milk for the tofu.

By Darshana Thacker Wendel

- 1 In a blender combine the first five ingredients (through garlic powder) and season with salt and pepper. Cover and blend until creamy and smooth. Transfer to a bowl. Stir in parsley, dill, and chives. Adjust seasoning. Chill before serving. Thin with additional milk if needed.
- 2 Keep in an airtight container in the refrigerator up to 4 days.