



Makes 1½ cups
Preparation Time: 15 minutes
Cook Time: 10 minutes

INGREDIENTS:

1 small Yukon gold potato (5 oz.), peeled and cut into ½-inch cubes

¼ cup raw cashews

2 tablespoons onion powder

2 teaspoons finely chopped fresh parsley

2 teaspoons finely chopped fresh dill

2 teaspoons finely chopped fresh chives

1½ teaspoons garlic powder

1½ teaspoons white wine vinegar

Sea salt, to taste

Freshly ground black pepper, to taste

Secret Ingredient Vegan Ranch Sauce

Creamy, tangy, and satisfying, this healthy vegan ranch dressing pairs perfectly with [Buffalo cauliflower](#), steamed artichokes, savory salads, and crudité. The secret to a super velvety texture? Boiled and blended [potatoes](#). When the tasty tubers are combined with raw cashews you get an unbelievably creamy dairy-free base that you'll want to smother on everything in sight. Parsley, dill, and chives add an herbaceous kick, while a dash of white wine vinegar brings a subtle brightness to this drool-worthy dressing.

For more healthy salad dressing recipes, check out these tasty ideas:

- [Sweet Potato Poppy Seed Dressing](#)
- [2-Minute Oil-Free Balsamic Dressing](#)
- [Low-Fat Tahini Dressing](#)
- [Vegan Creamy Italian Dressing](#)
- Or check out our full roundup of our favorite [vegan salad dressing recipes](#)!

By Darshana Thacker Wendel

- 1 In a small saucepan combine potato and 1 cup water. Bring to boiling; reduce heat. Simmer, uncovered, 10 minutes or until tender. Drain; rinse with cold water. Drain again.
- 2 In a blender combine cashews and ½ cup water. Cover and blend until smooth. Add potato; onion powder; 1 teaspoon each of the parsley, dill, and chives; the garlic powder; and vinegar. Cover and blend until thick and creamy. Add water, 1 tablespoon at a time, and blend to reach desired consistency. Season with salt and pepper.
- 3 Transfer dressing to a glass jar. Stir in remaining herbs. Taste and adjust seasoning. Cover and chill up to 5 days.