

# Basic Creamy Lemon Dill Dressing

## Ingredients

3 tablespoons olive oil

2 tablespoons white wine vinegar

3 tablespoons plain Greek yogurt

1 teaspoon dill

1 teaspoon lemon zest

Salt and pepper to taste

## Instructions

Ball jar method:

Place all ingredients into ball jar with lid. Shake until well incorporated and serve. This will last in your fridge for up to 2 weeks. Just let dressing come to room temperature before you shake and serve.

Bowl method:

Place all ingredients except oil and whisk well. While whisking drizzle oil in, in a steady stream to emulsify. Season and serve.



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