Homemade Ranch Dressing

**INGREDIENTS**
- 1 tbsp dried parsley
- 2 tsp garlic powder
- 2 tsp onion powder
- ¼ tsp ground black pepper
- 1 tsp salt
- 1 tbsp fresh chives
- 1 cup non-fat plain Greek yogurt
- ½ cup buttermilk (or substitute skim milk)
- 1 tsp dijon mustard
- 1 tsp lemon juice

**DIRECTIONS**

1. Place the spices (dried parsley → fresh chives) into a food processor and pulse a few times, until the spices have been ground up a bit.

2. Scrape down the sides.

3. Place the remaining ingredients (Greek yogurt, buttermilk, dijon, and lemon juice) into the food processor and pulse until the ingredients have been fully incorporated.

4. Scrape down the sides, if needed, and pulse again.

5. Transfer into a sealable container (like a mason jar) and place in the fridge until you’re ready to use it.