

# Chipotle Ranch Dressing

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Serves 10

## Ingredients

2/3 cup low-fat buttermilk\*  
1 clove garlic, peeled  
1/2 tsp salt (plus more to taste)  
1 chipotle pepper in adobo sauce  
1/4 tsp onion powder  
1 tsp apple cider vinegar  
1/2-1 tsp maple syrup (or other sweetener of choice)  
1/4 tsp ground chipotle chile  
2 tsp dried dill



\*To make dairy-free, in place of buttermilk you'll need:

1 cup raw cashews  
2/3 cup unsweetened almond milk  
2 tsp lemon juice

## Directions

1. If making dairy-free option, soak cashews in hot water for 30 minutes to soften. While cashews are soaking, measure out almond milk, add lemon juice, and set aside to curdle (this makes your dairy-free “buttermilk”). Drain and rinse cashews.
2. Add all ingredients to blender or food processor. Blend on high for 1-2 minutes or until very creamy and smooth, stopping to scrape down sides as needed.
3. Taste and adjust flavor as needed. Use immediately at room temperature or refrigerate for 3-4 hours to chill. It will thicken in the refrigerator, so you can add water later on to thin if needed.

## Nutrition Information per serving (2 tablespoons– varies by substitutions):

Calories: 76, Total Fat: 6g, Saturated Fat: 1, Cholesterol: 0mg, Sodium: 137mg, Carbohydrate 27g, Fiber: 0.5g, Total Sugar: 0.8, Protein: 2.5g

Adapted from: <https://minimalistbaker.com/grilled-corn-salad-with-vegan-chipotle-ranch-dressing/>

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