



## Green Goddess Dip

May 25, 2023

*This dip packs an herby punch and wakes up boring vegetable platters. It will be your new go-to! Equally as good with veggies as it is with potato chips, the combination of basil, lime, and alliums like chives, garlic, and scallions make this a zippy-yet-balanced dip. Got herbs in the fridge that are about to go bad? Throw 'em in! It's infinitely riffable. The anchovy can be left out, if you'd like to make the dip completely vegetarian, but they add a wonderfully savory depth of flavor (and won't taste like anchovy at all). Making this with cottage cheese adds lots of protein, but it works with sour cream or greek yogurt, too.*

**Makes about 2 cups**

### Ingredients:

- ¼-½ cup buttermilk, depending on desired thickness
- 1 cup cottage cheese, sour cream, or greek yogurt
- 1 cup packed basil leaves
- ¼ cup packed chives
- 3 tablespoons fresh tarragon leaves
- 2 garlic cloves, peeled
- 2 anchovy filets (optional)
- 1 scallion, white and green parts, cut into 1" pieces
- 1 lime, zested and juiced
- 1 teaspoon kosher salt (Diamond Crystal)
- ½ teaspoon black pepper

### Method:

1. Combine all ingredients in a blender jar, starting with just ¼ cup of buttermilk. Puree the mixture until it is just smooth and you no longer see green flecks of herbs. If it seems like the blender cannot process the ingredients, try using the tamper accessory that came with your blender (if available), or add more buttermilk—a tablespoon or two at a time—and puree to incorporate. The dip will be loose and pourable at first. Transfer it to an airtight container and refrigerate until thickened to a dippable consistency (about 2 hours).

### \*Notes

When using cottage cheese, the more you blend the mixture, the thinner it will be. Dip can be made ahead and refrigerated in an airtight container for up to 3 days.