



Smoky Ranch Dip

Soy yogurt is the perfect base for so many dips and dressings. I like to strain Instant Pot® soy yogurt to create a very thick Greek style yogurt. These smoky ranch style spices create such an authentic flavor you will never miss the original milk based ranch dip.

created by: Kim Campbell

INGREDIENTS

2½ cups strained unsweetened soy yogurt	1 teaspoon dried dill
1 tablespoon dried chives	¼ teaspoon sea salt or to taste
2 teaspoon onion powder	½ teaspoon black pepper
1 teaspoon garlic powder	¼ cup nutritional yeast flakes
	1½ teaspoons smoked paprika

DIRECTIONS

1. Follow the recipe for Instant Pot® Soy Yogurt. Line a colander with a coffee filter and place the colander on top of a bowl. Scoop the yogurt onto the coffee filter and cover. Allow the yogurt to drain for 4-6 hours. It will have the consistency of thick Greek style yogurt.
2. Place the yogurt into a medium sized bowl and add the remaining spices. Serve with cut veggies or crackers. Cover and refrigerate for up to 5 days.

KIM'S HINTS:

You can also add a little nondairy milk to this dip to create a delicious creamy ranch style dressing.

DRESSINGS + SAUCES



PREP



COOK



SERVES

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