Garden Chef Green Goddess Yogurt Dip

1/4 Cup	Fresh chives
1/4 Cup	Fresh basil
1/4 Cup	Fresh parsley
1 Tbsp	Freshly squeeze lemon juice
2 Tsp	Honey
1/2 Tsp	Chopped garlic
1 Tsp	Anchovy paste
1/2 Tsp	Sea salt
1/2 Tsp	Freshly ground black pepper
1 Cup	Plain yogurt

Place all of the ingredients in a food processor and process until smooth. Add a little water until desired thickness is reached.

Serve as a dip for fresh cut vegetables such as carrots, broccoli, green beans, yellow squash, zucchini, cherry tomatoes, celery, or crunchy greens.

ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Ashley R. Van Cise, RDN, LD.