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Reduced Fat Ranch*

A healthier version of ranch dressing with reduced fat content.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 200 grams Number of Servings: 10

Serving Size: 20 g

Ingredients

160 g	Greek yogurt
60 ml	buttermilk
1 tsp	Garlic powder
1 tsp	Onion powder
1 tsp	Dried Dill
1 tsp	Dried Parsley
0.5 tsp	Salt

0.5 tsp Black pepper

Directions

Step 1

In a bowl, combine Greek yogurt and buttermilk.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Stirring

Add garlic powder, onion powder, dried dill, dried parsley, salt, and black pepper. Mix well.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Refrigerating

Refrigerate for at least 1 hour before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 35 kcal

Fat: 1 g

Protein: 4g

Carbohydrates: 4 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	4 g	7.27%	8%
Fibers	0 g	0%	0%
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	1 g	3.57%	4%
Cholesterol	2 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	1 iu	0.11%	0.14%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	140 mg	6.09%	6.09%
Calcium	4 mg	0.4%	0.4%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Nutritional Content

Low Fat

Kitchen Tools

Blender

Course

Salads Snacks Sauces & Dressings

Cultural

Chinese New Year Easter

Cost

\$10 to \$20 \$20 to \$30 \$30 to \$40 \$40 to \$50

Demographics

Senior Friendly Diabetic Friendly Heart Healthy

Diet

Mediterranean Diet Flexitarian Diet Volumetrics Diet Vegetarian Diet

Ovo-Vegetarian Diet Lacto-Vegetarian Diet



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