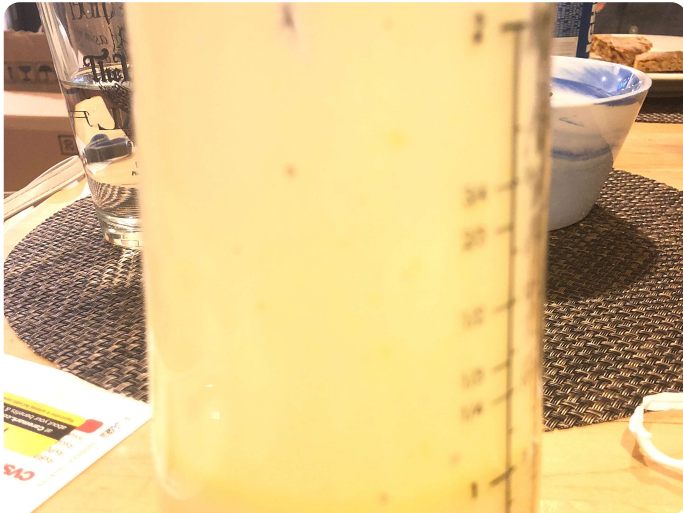




Creamy Lemon Dressing

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

8

Description

This creamy lemon sauce makes a tangy salad dressing or a great drizzle over grilled fish Try it over a butter lettuce salad with grape tomatoes and English cucumber

Ingredients

- 1 cup fresh lemon juice - 4 teaspoons lemon zest - 3 cloves garlic
- minced - 2 teaspoons Dijon mustard - ¼ teaspoon salt - ¼ teaspoon ground black pepper - ½ cup olive oil - ½ cup sour cream

Instructions

1. Combine lemon juice
2. zest
3. garlic
4. Dijon mustard
5. salt
6. and pepper in a medium bowl. Slowly whisk in olive oil until thickened. Whisk in sour cream until well combined. Transfer dressing to a sealable container. Chill dressing in the refrigerator
7. 15 minutes to overnight. Recipe Tip You can substitute plain Greek yogurt for sour cream.