

Blue Cheese Salad Dressing

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This recipe is very "blue cheesy" – to reduce the blue cheese flavor, reduce the amount of blue cheese crumbles!

Makes 1 3/4 cups.

Serving Size: 2 Tbsp – 14 servings

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

- 1 cup non-fat Greek yogurt
- 1 Tbsp light mayonaisse
- 2 Tbsp lemon juice
- 4 oz blue cheese crumbles
- 1 tsp apple cider vinegar
- 2 Tbsp milk or water if needed to thin dressing
- 1/8 tsp pepper
- 1/8 tsp salt

1. Mix yogurt and mayonaisse.
2. Add in 2 oz of blue cheese. Mix and "mash" in the blue cheese.
3. Add the lemon juice, apple cider vinegar, pepper, salt and remaining blue cheese. Mix well. If too thick, add in water or milk a teaspoon at a time until you reach the desired consistency.

4. Refrigerate at least one hour before serving. Dressing will keep for 1 week in the fridge.

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