

Green Goddess Dip

This flavorful Green Goddess Dip is as simple as it is versatile—made with just a handful of ingredients and ready in no time! Packed with fiber and gut-friendly enzymes from miso paste, it's a creamy, flavor-packed dip that also doubles as a sauce. Enjoy it with crackers, toss it with pasta, or drizzle it over fish or chicken for an all-around smashing addition to any meal!

INGREDIENTS

1 bag frozen green peas, thawed but not cooked
1 cup fresh basil, leaves and soft stems
1/2 cup raw cashews
3 tablespoons white miso paste, not red or sweet white miso
1/3 cup extra virgin olive oil
1 teaspoon salt

STEP 1

Combine all ingredients in a food processor and purée until smooth and creamy. Serve as a dip with crackers. This recipe can also double as a creamy pasta sauce.

SERVES

4-6

TIME

🕒 5m

SHOPPING LIST

1 bag frozen green peas
1 cup fresh basil
raw cashews
white miso paste, not red or sweet
white miso
extra virgin olive oil
salt

EQUIPMENT

Food processor

STORAGE

Store in the fridge for 3-4 days