**Lime Yogurt Dressing / Vinaigrette**

**Ingredients**

* 1 cup plain Greek yogurt
* 1/2 cup buttermilk
* 1/2 cup fresh cilantro leaves, finely minced
* 1 tbsp finely minced lime zest
* 1/4 cup lime juice
* 1 tsp ground cumin, toasted
* 1/2 serrano chile, finely minced
* kosher salt
* freshly cracked black pepper
* 1/4 cup extra-virgin olive oil

**Directions**

1. Whisk together the yogurt, buttermilk, cilantro, lime zest, lime juice, cumin, and serrano chile in a medium bowl.

 2. Season with salt and pepper.

 3. Whisk in the olive oil. This recipe will yield about 2 1/4 cups of dressing.

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