



Creamy Ranch Dressing That Actually Tastes Like Ranch

If you love ranch but don't love the unhealthy ingredients that comes with it, this recipe fixes that beautifully. It's creamy, tangy, herby, and tastes like actual ranch, not some sad "healthy alternative" that makes people miss the envelope or bottled stuff halfway through the salad.

This version skips the mayo, oil, and buttermilk, but still delivers that familiar ranch flavor people actually love. Soaked cashews give it body, Siggi yogurt brings the tang, and dried herbs keep it classic and easy. I made mine in the food processor, and after soaking the cashews in boiling water for 30 minutes, it came out super smooth and creamy.

The longer this sits, the thicker it can get. That's normal. Cashews are enthusiastic like that, they absorb moisture. I usually just roll with it and use the thicker version as a dip, because it's delicious with cooked artichokes, broccoli, asparagus, or really any fresh or raw veggies. But if you want it back in salad dressing territory, just stir in water 1 tablespoon at a time until it loosens up to the consistency you like. If it needs a little brightness after that, add a small splash of lemon juice or apple cider vinegar.

Let's dive in.

Watch the full demo on my YouTube channel.

Ingredients

- 1 cup raw cashews
- boiling water, for soaking
- 1 cup plain Siggi yogurt (unsweetened)
- 1 cup water
- 4 teaspoons apple cider vinegar
- 2 tablespoons fresh lemon juice
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 tablespoons dried parsley
- 4 teaspoons dried chives
- 2 teaspoons dried dill
- 2 teaspoons nutritional yeast
- 1-1/2 teaspoons sea salt
- 1/2 teaspoon black pepper

Instructions

Place the cashews in a bowl and cover them with boiling water. Let them soak for 30 minutes, then drain and rinse well.

Add the soaked cashews, and the remaining ingredients to a food processor.

Pulse a few times to combine then process until completely smooth and creamy, stopping to scrape down the sides as needed.

Transfer to a mason jar and refrigerate at least 30 minutes before serving so the dried herbs can soften and the flavor can come together.

After chilling, shake well. If the ranch has thickened more than you'd like, add water 1 tablespoon at a time, shaking between each addition, until it reaches your desired consistency. If needed, add a small splash of lemon juice or apple cider vinegar to brighten it back up.

Store in the refrigerator for a few days, but not longer than a week.

This is one of those recipes that proves healthy can taste delicious and does not need to taste bland, weird, or like a compromise somebody is trying to sell you. This recipe tastes familiar, satisfying, and genuinely good. And when a homemade dressing can pull that off without the usual junk, that's a recipe worth keeping around.

Bon Appetit