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Yogurt with Citrus & Honey Dressing

Prep time: 10 minutes

Servings: 2

Spruce up your favorite yogurt and whip up a refreshing snack with just a few simple ingredients. Top off a few slices of colorful citrus fruit with yogurt and drizzle it with this a honey dressing. This easy treat is filled with nourishment and sure to satisfy any sweet tooth.

Green Valley Creamery

Ingredients

1 ½ cup Green Valley Creamery Lactose-Free Whole Milk Plain Yogurt

1 blood orange

1 pink grapefruit

1 navel orange or 2 tangerines

3 Tbsp. extra virgin olive oil

1 Tbsp. sherry vinegar

1 tsp. honey

Lemon juice to taste

Salt to taste

Instructions

1. Peel citrus and slice into wheels. Remove any pits and layer fruit onto two small plates. Sprinkle with salt and set aside.
2. In a small bowl, whisk together olive oil, vinegar, and lemon juice until well combined. Taste and adjust seasoning as needed.
3. Scoop ¾ cup of yogurt onto one of the small plates with fruit and drizzle with the honey dressing. Repeat steps with the second plate.