



RECIPES THAT DELIVER

PHIL'S DRESSING

CREAMY • BOLD • ADDICTIVE

A rich and flavorful signature dressing made with fresh vegetables, garlic, chicken base, oregano and a smooth, creamy base. Perfect for salads, wraps, sandwiches and so much more!



Simple Ingredients Big Flavor!



YIELD
2 CUPS
(500 ml)



PREP TIME
15 MIN



EQUIPMENT
FOOD PROCESSOR
& STAND MIXER



SKILL LEVEL
EASY

INGREDIENTS (2 CUPS FINAL)

- Garlic (chopped) 1 tsp (5 g)
- Chicken base 2 tsp (10 g)
- Green bell pepper ¼ (about 40 g)
- Carrot ¼ (about 30 g)
- White onion ¼ (about 40 g)

Puree the above ingredients until smooth.

- Mayonnaise 1 cup (240 ml)
- Xanthan gum 1/8 tsp (0.25 g)
- Dried oregano 1 tbsp (2 g)
- Canola oil 3 to 6 tbsp (45–90 ml)



Fresh Simple Delicious!

STEP-BY-STEP



Combine the chopped garlic, chicken base, green pepper, carrot and white onion in a food processor. Blend until completely smooth.



In a mixing bowl with a whisk attachment, add the mayonnaise and xanthan gum. Add the vegetable puree and dried oregano.



Mix on low speed until well combined.



With the mixer on low speed, slowly drizzle in the canola oil (start with 3 tbsp and add more to reach your preferred consistency, up to 6 tbsp). Mix for 1 minute on medium speed until fully incorporated and smooth.

CHEF'S TIPS



- Use high quality mayonnaise for the best taste.
- Adjust the amount of oil for a thicker or thinner consistency.
- For a stronger flavor, let the dressing rest in the fridge for at least 1 hour before serving.
- Keeps well refrigerated for up to 2 weeks.
- Great on salads, roasted vegetables, wraps, sandwiches and grilled meats.

NUTRITION FACTS

(Per 2 tbsp / 30 ml, approx.)

Calories	120
Fat	13 g
Carbohydrates	1 g
Protein	0 g
Sodium	180 mg

SERVING SUGGESTIONS



The perfect dressing for salads, wraps, sandwiches and more!



REAL
INGREDIENTS



MADE
WITH PASSION



GREAT FOOD
AT HOME

COOK • CREATE • ENJOY

