

# Whole30 Dips & Sauces

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## DAIRY-FREE MAGIC RANCH

by Michelle Smith

1 cup 1-Minute Mayonnaise  
2 1/2 tablespoons unsweetened almond milk  
1 garlic clove, chopped  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
1/4 teaspoon onion powder  
1/4 teaspoon garlic powder  
1 tablespoon chopped fresh dill  
1 tablespoon chopped fresh parsley  
2 teaspoons chopped fresh chives

Directions:

Place all ingredients in a blender and blend.

Store in refrigerator.

## ASIAN DIPPING SAUCE

by Jaime Foster

1/3 cup almond butter or cashew butter  
2-3 tablespoons coconut aminos  
2 tablespoons of freshly squeezed orange juice  
1 tablespoon of lime juice  
1 teaspoon curry powder  
5 garlic cloves, minced  
1/2 tablespoon hot sauce  
1 teaspoon fresh ginger  
1/4 cup Bone Broth (more or less depending on desired thickness)

Directions:

Place all ingredients in a blender and blend on high until smooth. Add more bone broth, depending on desired consistency.

Store in refrigerator.

Great as a dipping sauce, dressing, sauce for zoodles, and more!

## DAIRY-FREE PESTO

by Theresa Newman

2 cups arugula  
1 clove garlic  
1 teaspoon lemon zest  
1/2 cup toasted walnuts  
1 tablespoon lemon juice  
1 tablespoon chopped fresh rosemary  
1/2 cup olive oil  
1/2 teaspoon salt

Directions:

Throw everything in a food processor and blend.

Keep in refrigerator.