



DIY Ranch Seasoning

This DIY Ranch seasoning is easy to make and convenient to have on hand in the pantry. My girls LOVE ranch with their veggies and I love using my homemade seasoning to mix up what we need for dinner! We mix ours with sour cream! I store the seasoning in a 8 oz mason jar or any small container.

Tip: Mix it with some plain yogurt or sour cream to make ranch dressing!
<https://www.simplefunketo.com/blog/ranchdressing>

Recipe:

1 Tbsp Dried Parsley
1 tsp Dill
2 tsp Garlic Powder
2 tsp Onion Powder
1/2 tsp Salt
1/2 tsp Pepper
2 tsp Dried Chives

Mix all ingredients together. Store in an airtight container!

We use our [8 oz Jars like these!](#)



The Keto Dad Tips:

- Store in Air tight container for up to 6 months
- Use it with our [Mississippi Pot Roast Recipe!](#)
- Add to sour cream or greek yogurt for a veggie dip

Macros are for approximately 1 Tablespoon. There are about 3 Tablespoons per batch. How much you actually use per person depends on the type of recipe you're making (roast, dip etc). A dip you'd use much less per person. A roast, it would add about a half net carb per serving.

Macros: Calories 18 , Fat 0g, Carbs 3g, Fiber 1g (2 Net carbs) Protein 0g

SimpleFunKeto.com

Facebook: The Keto Dad Instagram: @theketodadlife YouTube: The Keto Dad