

# Creamy Jalapeño Sauce

Yield: 2 cups

Prep Time: 0:10:00

1. Combine jalapeños, cilantro, garlic, mayonnaise, sour cream, lime juice, and vinegar in a blender. Blend until smooth.

- 3 each Jalapeños
- 1 cup Cilantro
- 2 each Garlic
- 1/2 cup Mayonnaise
- 1/4 cup Sour Cream
- 2 tsp Lime Juice
- 1 tsp White Vinegar

2. With blender running, slowly drizzle in oil.

- 2 tbsp Avocado Oil
- 1 1/2 tsp Kosher Salt
- 1/2 tsp Black Pepper

3. Refrigerate until ready to use.