

Creamy Jalapeño Cilantro Sauce

Excellent on grilled chicken and baked potatoes.

Ingredients

- 3 jalapeño chiles, roughly chopped
- 1 cup fresh cilantro leaves
- 2 medium cloves garlic
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 teaspoons lime juice
- 1 teaspoon vinegar
- 2 tablespoons avocado oil
- 1 1/2 tsp salt
- 1/2 tsp black pepper

Instructions

1. Combine jalapeños, cilantro, garlic, mayonnaise, sour cream, lime juice, and vinegar in a blender. Blend until smooth.
2. With blender running, slowly drizzle in oil.
3. Refrigerate until ready to use.