

## Chipotle Spiked Avocado Dressing

## Serves 1

## Ingredients:

8 oz. vol. \* Guacamole , prepared

1 oz. vol. Fresh Cilantro

8 oz. vol. Sour Cream

1 oz. vol. Chipotles in Adobo , seeds removed

4 oz. vol. Water

2 oz. vol. Lime Juice

## Directions:

- 1. Place all ingredients together in a blender and blend until smooth and emulsified.
- 2. Place in a storage container or squeeze bottle.
- 3. Label, Date and Refrigerate.
- 4. \*Note: This was made with a commercially available guacamole. Each brand and scratch recipes will differ, so recipe may need to be altered accordingly.