



Chipotle Sauce

Serves 1

Ingredients:

- 1 Tbsp. Olive Oil
- 3 cloves Garlic
- 2 cans Chipotle Chiles in Adobo
- 1/4 cup Bottled Roasted Red Bell Pepper , chopped
- 1/2 cup Mayonnaise
- 1/4 cup fresh Cilantro , roughly chopped
- 2 Tbsp. Sour Cream
- 2 tsp. fresh Lime Juice
- 1/4 tsp. Salt

Directions:

1. Heat the olive oil in a saucepan over low heat. Add garlic cloves and cover. Allow to cook for 20 minutes or until golden and soft. Remove from heat and cool.
2. In a food processor, place the garlic, remaining oil, chipotle chiles, red pepper and 1/2 cup mayonnaise. Process until smooth. Add remaining ingredients and blend until smooth. Transfer to 1 / 6 pan and refrigerate.