



Avocado sauce

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Creamy avocado sauce made with avocados, lemons, cilantro, chili peppers, garlic, olive oil, and cumin.

Dish Dressing, To snack on, Sauce
Kitchen Fusion, Latin, Mexican, Tex-Mex

Keyword Avocado, Avocado Salsa

Preparation time 10 minutes

Total time 10 minutes

Servings 2 cups avocado sauce

Ingredients

- 2 ripe avocados
- The juice of 2-4 small lemons adjust to taste
- 1 bunch of chopped cilantro
- 2-3 jalapeños or chili peppers of your choice (you can use green peppers if you don't want the heat)
- 3-4 crushed garlic cloves - adjust to taste
- 1/4 cup olive oil or avocado oil adjust to taste
- 1 teaspoon ground cumin - optional and to taste
- Salt to taste

Step-by-step preparation

1. Place all ingredients in the blender; chop the avocados into medium-sized chunks before adding them to the blender; this helps them blend better. I also recommend crushing the garlic before adding it to the blender to ensure you don't accidentally end up with a piece of garlic in the salsa.
2. Blend until smooth. Use immediately or refrigerate until ready to serve.