



12 SERVINGS



5 MINUTES



55 CALS

Fast, Flavorful Chipotle Mayo

SHANNON LLEWELLYN

Ingredients

- 1 6 ounce can chipotle chilies in adobo sauce
- 1 tsp tomato paste
- 1/2 cup mayonnaise
- 1/3 cup plain Greek yogurt
- 1/4 cup chopped cilantro
- 1/4 tsp ground cumin
- 1/4 tsp dried dill
- to taste salt and pepper
- to taste lemon juice

Instructions



PREP: &NBSP; | COOK: 05M | READY IN: 05M

1. Using a small counter-top blender or a bowl with a whisk, blend all of the ingredients together until the consistency is uniform.
2. Season with a squirt of lemon juice.
3. Store in a mason jar or other airtight sealed container and use right away or refrigerate until ready to use. It should last about a month in the fridge!