

HH HOLLIE'S HOMEGROWN

Chipotle Lime Yougurt Salsa

This Mexican inspired sauce is perfect for dipping veggies, drizzled on chicken, carne asada or fish tacos!

Active Time: 10 minutes

Total Time: 10 minutes if you eat immediately or refrigerate and use up 3 to 4 days

Yield: 8 oz.

Ingredients:

1 cup plain yogurt (with no added sugar)

½ cup of HH Spicy Honey (or plain honey and you can add 1 teaspoon dried hot peppers)

½ small can Chipotle in adobo

1 – 2 limes (all its juice)

3 teaspoons granulated sugar

1 teaspoon HH Lime, Mint, Pepper Seasoning Salt (or sea salt)

1 tablespoon fresh Cilantro (or substitute for Italian Parsley)

1. Place all the ingredients in your blender.
2. Blend on high until the chipotle are fully incorporated.
3. If the salsa is too thick, add more lime juice to thin it.



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