

**Cilantro Jalapeño Sauce**  

**Ingredients  
   
4 Jalapenos, halved and seeded**

**2 cups loosely packed cilantro, stems removed**

**½ cup Fage Greek yogurt**

**2 cloves garlic**

**Juice of 1 lime**

**Pinch of salt**

**½ cup olive oil**

**1 TBSP apple cider vinegar**

**Place all ingredients in VitaMix or high powered blender. Blend until color is uniform and there are no flecks of cilantro.**

**Use this over anything, from black beans and rice, grilled chicken, grilled veggies, nachos, or a simple salad dressing.**

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