



**KITCHEN MADE**

Providing Relief and Nutrition in the kitchen

## **Creamy Chipotle Chile Sauce**

Yield 1/2 cup

### **Ingredients**

1/4 cup mayonnaise

1/4 cup sour cream

2 tsp. canned chipotle chile in adobo sauce (*minced*)

1 small clove garlic, minced

2 tsp. minced fresh cilantro leaves

Salt and pepper to taste

1 tsp. lime

### **Method**

Mix all of the ingredients in a small bowl. Cover and refrigerate until the flavors blend, about 30 minutes. (The sauce can be refrigerated for several days.)