

**Cilantro Jalapeno 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.