

Avocado-Tomatillo Dip

Ingredients:

3 avocados
4 tomatillos
1 cup sour cream or Greek yoghurt
2 fresh garlic cloves
1/4 cup fresh lime juice
1/2 cup cilantro leaves
Salt to taste

Preparation:

Place the tomatillos on a baking sheet and roast in oven at 350 degrees for 15-20 minutes until soft.

Prepare the avocados by cutting in half and removing the pit. Scoop out the avocado into a blender and add the sour cream, lime juice, tomatillos, and garlic.

Puree until smooth and add cilantro leaves to finish. Adjust seasoning with salt and more lime juice if needed.

Refrigerate until needed.