

Creamy Avocado Salsa

May 12th, 2021

This recipe serves: 4

Prep Time: 00:30

Cook Time: 00:00

Creamy Avocado Salsa is great with Tortilla Chips, served over Grilled Chicken, over Poached Whitefish, or over Grilled Vegetables.

Ingredients:

- 3 Roma Tomatoes, oven roasted
- 3 Tomatillos (4 ounces), oven roasted
- 1 Large Pimento, oven roasted
- 2 Green Jalapeño Peppers (more or less to taste), seeds removed and oven roasted
- 2 Red Jalapeño Peppers (more or less to taste), seeds removed and oven roasted
- 2 Poblano Peppers, seeds removed and oven roasted
- 1/2 ounce Cilantro, finely chopped
- 2 Cloves Garlic, minced
- 1/2 Red Onion, chopped
- 2 Avocados, pit and peels removed, roughly chopped
- 4 Ounces Greek Yogurt, plain
- 1 Lime, juiced (2 Tablespoons or 1 fluid ounce)

Directions:

In a blender or food processor, mix the Tomatoes, Tomatillos, Pimento, Jalapeños, Poblanos, Cilantro, Garlic, and Onion.

Blend until smooth.

Add the Avocados and blend again until mixed well.

Add the Greek Yogurt and pulse until incorporated.

Splash with the Lime Juice and pulse a few more times.

Serve with Tortilla Chips.

Seal in an airtight container (covering the surface with additional Lime Juice and/or plastic wrap to prevent browning) and refrigerate up to 5 days.