

Creamy Cilantro Sauce

Kitchen scrap: Leftover cilantro

Yield: 3 servings

Prep time: 15 min.

Ingredients

- 1/4 cup mayonnaise
- 1 tablespoon lime juice, about 1/2 lime
- 1 tablespoon water
- 1/2 cup loosely packed cilantro leaves or stems
- 1/8 teaspoon salt to taste
- Garlic powder to taste

Adapted from [I Heart Vegetables](#) - Liz Thomson

WASTELESS
recipes

Directions

1. Add the mayonnaise, lime juice, water, and cilantro into a blender.
2. Blend until smooth. Add salt and garlic powder to taste.
3. Enjoy with nachos, tacos, salads, and chicken dishes!

Notes:

This sauce can be frozen in small portions for later use.

NOURISH SMART