

Cilantro Aioli

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Aioli is a sauce that contains mayonnaise and other flavors such as herbs and vegetables. It can be used as a dip, dressing, over burgers or meatballs, crackers, it can be spread on bread, even on tostones or maduros. The possibilities are endless.

INGREDIENTS

- 1 1/2 cups Mayo (I like Vegenaise)
- 1 tablespoon lime juice
- 2 garlic cloves

- 1 bunch of cilantro
- 20 chives
- 1 teaspoon nutritional yeast
- 1/4 teaspoon salt (or more to taste)

INSTRUCTIONS

- In a food processor blend all ingredients.

Enjoy!

If you make this delicious aioli, be sure to tag me (@aixaskitchen) so I can see what you pair it with!

PRODUCTS I RECOMMEND:

Food Processor <https://amzn.to/3bK6MoD>

Silicone Spatulas <https://amzn.to/3q0nPb3>

Nutritional Yeast <https://amzn.to/37UofJM>