

Creamy Chipotle/Jalapeño Lime Dressing Recipe

by Olive Oil Marketplace
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INGREDIENTS

- 3 tablespoons [Olive Oil Marketplace Chipotle Olive Oil](#)
- 1/3 cup plain yogurt
- 1/3 cup ranch dressing
- 1/3 cup sour cream
- 2 tablespoons [Olive Oil Marketplace White Jalapeño Lime Balsamic](#)
- 1 tablespoon Dijon mustard
- 1 tablespoon honey plus more to taste
- 1 1/2 tablespoon fresh cilantro
- salt and pepper to taste

INSTRUCTIONS

- Combine Chipotle Oil, yogurt, sour cream, vinegar, mustard, honey, cilantro, salt in a bowl until well blended. Season with pepper. Taste and adjust seasonings, if desired.
- For a little more spice add finely chopped jalapeños
- Fresh greens with pine nuts and candied walnuts compliment this well.

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In addition to the Oils and Balsamics, our store is packed with a variety of handmade Flavored Pastas, Seasonings and Rubs, Sauces, Gourmet Flavored Coffee, Loose Teas, Kitchen & Grilling Gadgets, and unique gift ideas with new products arriving often to elevate your dining experience and find the perfect gift for those you hold close to your heart!

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