



Ingredients:

- $\frac{3}{4}$ cup sour cream or Greek yogurt (regular or fat-free)
- 2 Tablespoons mayonnaise
- 2 chipotle peppers in adobo sauce
- 3 Tablespoons adobo sauce
- 1 lime (zested and juiced)
- 1 clove garlic (peeled)
- $\frac{1}{4}$ teaspoon cumin (optional)
- Salt (to taste)

Instructions:

- 1) Place all of the ingredients in a blender or food processor and blend until smooth. Season with salt, to taste.
- 2) Transfer to a jar or squeeze bottle and serve immediately or refrigerate until ready to serve.