



Creamy Green Chile Avocado Dipping Sauce

1 firm	Hass avocado, quartered, pitted and skin left on for grilling; remove skin when blending
1	small onion, quartered
4	peeled garlic cloves
1	jalapeño, stemmed, seeded and quartered
10g	cilantro leaves
20g	HACO Hollandaise Sauce
1 tblsp	fresh lime juice

- Thread the avocado, onion, garlic, jalapeño and Chile into a mixing bowl. Mash it up the avocado until smooth and add in the **HACO Hollandaise Sauce** mix well together.
- Add the cilantro, water, and lime juice. Puree until smooth and season with salt.