Avocado Cream Sauce

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1/2 avocado, peeled and pitted
1/2 cup water
1/4 cup plain nonfat Greek yogurt
1 1/2 teaspoons lemon juice
1/2 teaspoon garlic powder
1/4 teaspoon salt In a food processor or blender, blend the avocado, water, yogurt, lemon juice, garlic powder and salt until smooth.

Per Serving (excluding unknown items): 168 Calories; 15g Fat (75.3% calories from fat); 2g Protein; 9g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 547mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 3 Fat.