
Avocado Sauce II

Julie Peterson - Crofton, MD

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2 medium ripe avocados, peeled and pitted

1 cup fresh spinach

1/4 cup loosely packed basil leaves

2 cloves garlic, halved

2 tablespoons lime juice

1/2 teaspoon Kosher salt

1/4 teaspoon coarsely ground pepper

1/3 cup olive oil

Place all of the ingredients into a food processor. Pulse until chopped.

Continue processing while gradually adding the olive oil in a steady stream.

Condiments, Sauces

Per Serving (excluding unknown items): 655 Calories; 71g Fat (95.5% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 965mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fruit; 14 1/2 Fat.