

Sauces

Walnut-Pepper Mayo

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1 cup mayonnaise

1/2 cup toasted walnuts, chopped

1/4 cup roasted red pepper, chopped

2 tablespoons fresh parsley, chopped

2 teaspoons lemon juice

salt and pepper (to taste)

In a bowl, combine the mayonnaise, walnuts, red pepper, parsley, lemon juice and salt and pepper. Mix well.

Per Serving (excluding unknown items): 1589 Calories; 187g Fat (98.6% calories from fat); 3g Protein; 3g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 1255mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 16 Fat.