AVOCADO DIP

Makes about 3 cups

This dip is perfect for vegetables, crackers and cheesy corn chips. It is thick enough it can even



3 ripe avocados or 4 if small, skin and seeds removed ½ cup plain Greek yogurt or sour cream
Juice from 1 lemon
¼ cup olive oil
¾ Tsp. salt
Pinch of black pepper
2 Tbsp. chopped fresh parsley
2 cloves garlic, minced
1 (8oz.) pkg. cream cheese, softened

In a blender or food processor, add in all the ingredients except the cream cheese. Pulse until everything is combined. Add in the softened cream cheese and blend until smooth. Transfer to a small bowl and chill for about 1 hour before serving. The dip will keep in the refrigerator for up to 3 days.

Author: Sharon
Irísh Ivy Kítchen
irishivykitchen@gmail.com