

Cilantro Lime Mayo

This sauce is creamy, tangy, and cooling. Great on burgers, sandwiches, and even vegetables, this versatile mayo can be added to many dishes. If you prefer a smooth sauce, you can blend it in a blender until smooth. Not a fan of cilantro? Use a different fresh herb such as basil or parsley.

Serves 16

Serving size: 1 Tablespoon

Prep time: 5 minutes

Cook time: 0 minutes

Total time: 5 minutes

Ingredients

- 1 cup olive oil mayonnaise
- 1/3 cup cilantro, finely chopped
- For a lighter version, use 1/2 cup olive oil mayonnaise + 1/3 cup nonfat, plain Greek yogurt
- 2 Tablespoons lime juice (about one lime)

Directions

1. In a bowl, mix ingredients until well combined.
2. Can serve immediately or store in the refrigerator for a few hours to let the flavors marry.



Nutrition Facts

Serves 16

Serving size 1 tablespoon (16g)

Amount per serving

Calories **53**

% Daily Value*

Total Fat 6g	9%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 116mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 7mg	0%
Phosphorus 2mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrition information based on recipe made with light olive oil mayonnaise