

TOMATILLO & CILANTRO LIME CRÉMA

Sauces, dressings, and condiments have the power to add depth, flavor, and beauty to finished dishes, and this gorgeous créma is tops. I use this recipe for tacos, Chicken Enchilada Casserole, Quesa Birria, baked potatoes, salads, and so much more! Makes 4 cups or 1 quart.

The Ingredients

- 6 tomatillos
- ½ bunch of cilantro, stems included
- 2 jalapeños, seeds and stem removed
- 2 limes, juiced
- 2 cloves fresh garlic
- 1 cup sour cream (or plain Greek yogurt)
- 1 cup Helman's Mayonnaise
- 6 tablespoons Hidden Valley Ranch Seasoning
- 4 tablespoons Cotija Cheese

The Method

1. In a food processor, add the tomatillos, cilantro, prepared jalapeños, lime juice and garlic. Pulse until a desired consistency is reached. Add the sour cream, mayo, Ranch seasoning, and cotija cheese. Pulse until combined. Use immediately or refrigerate in an airtight container.

Tips

- Properly chilled, this dressing will last for up to 2 months in the fridge. Because of the sour cream element and the fresh tomatillos, this recipe does not freeze well.

