

# Creamy Avocado-Mayo Chimichurri

(4 servings)

## Ingredients:

- 4 Garlic Cloves
- 2 cups of packed fresh Cilantro
- 2 cups packed flat-leaf Parsley
- ¼ cup red or white wine Vinegar
- ½ cup Olive Oil
- 1 tbsp Honey
- Juice from 1 lime (optional)
- Pinch of Salt & Pepper
- ½ cup Mayonnaise
- ½ large Avocado

## Directions

In a food processor with the motor running, add garlic, cilantro, parsley, vinegar, oil, honey, salt and pepper, avocado until creamy and smooth.

Mix in the mayonnaise with spatula until blended.

Cover and set aside or put in the refrigerator for 1 hour while the flavors marinate.