

Avocado Ranch

by Yousef Babatin

This sauce with avocado flavors is best served with tacos and tostada. Goody Professional real mayo has a smooth creamy texture that you can see in the sauce.





Ingredients

Avocado, rib	150 g
Sour Cream	70 g
Goody Pro Real Mayo	50 g
Ranch seasoning (plus more if needed)	20 g
Dried dill	20 g
Dried chives	20 g
Dried parsley	20 g
Onion powder	20 g
Garlic powder	20 g
Buttermilk powder	20 g
Fresh lime juice	5 g
Fresh Chives, minced	3 g

Water, if needed

Instructions

• Combine all ingredients, except water, into blender and blend. Taste and add more ranch seasoning if needed. Add water a teaspoon at a time until sauce reaches desired thickness.







