Peruvian Aji Verde

From skinnytaste



Ingredients

- 2 tablespoons olive oil
- 50 g chopped red onion
- 100 g light Hellman’s mayonnaise
- 2 tablespoons lime juice
- 4 teaspoons yellow mustard
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 85 g jalapeños
- 60 g chopped fresh cilantro leaves and stems
- 3 medium cloves garlic

Method

1. Saute the onion in a small skillet with 1 teaspoon of the oil until soft, 3 to 4 minutes.
2. Transfer to the blender then add the remaining oil, mayo, vinegar, mustard, salt and pepper.
3. Then add the chopped jalapeno, cilantro and garlic and blend on high speed until the sauce is smooth and creamy, about 30 seconds.

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