

## Avocado Salsa Verde

*You need this avocado salsa verde in your life! It's delicious with chips as a dip, or served alongside **tacos**, migas, **fajitas**, **breakfast casseroles**, nachos or any kind of eggs. And the best part is ... it's so simple to make!*

*With just four ingredients and five minutes, you can have this ready to serve. Start with a bottle of **store-bought salsa verde** — a basic mixture of tomatillos, onions, jalapeños, garlic and salt. Store-bought salsa verde can be very average on its own, but when you add my three secret ingredients (cilantro, avocado and lime juice) it becomes restaurant-worthy!*

*It's perfect for a party or potluck — free of gluten, sugar and dairy — this salsa is such a winner! Let me know if you get a chance to try it!*

Makes 2 cups salsa

### INGREDIENTS

- 1 jar (14 – 17 ounces) mild **store-bought salsa verde**
- 1/2 bunch fresh cilantro, some stems okay
- 1 ripe avocado, peeled and pitted
- Juice of 1 lime

### INSTRUCTIONS

1. Pour the salsa verde into the jar of a blender or bowl of a food processor. Add the avocado, cilantro and lime juice. Blend until smooth.
2. Transfer to a bowl and serve. Store in an air-tight container in the refrigerator for 3-5 days.