

Creamy Cilantro-Lime Sauce

For best results, prepare the cilantro-lime sauce the night before you need it to give the flavours a chance to blend. Planning ahead will also save time on those busy nights you want to get dinner on the table as quickly as possible.

Prep time: 10 minutes

Cooking time: n/a

Serves 4

Tip: You can also prepare the fajita seasoning in larger batches and store in an airtight container for later use.

Ingredients:

Homemade Fajita Seasoning:

3 T. chilli powder

1½ T. smoked paprika

2 t. onion powder

2 t. garlic powder

2 t. ground cumin

½ t. cayenne pepper

1 t. dried oregano

2 t. sea salt

Cilantro-Lime Sauce:

1 c. plain, full-fat Greek yogurt

1-2 T. homemade fajita seasoning

1 clove garlic, peeled and finely minced

2 T. fresh cilantro, finely chopped

2 T. fresh lime juice

Salt and black pepper, to taste

Directions:

1. Prepare the fajita seasoning by combining all ingredients in a small bowl and stirring until

thoroughly blended. Store any excess in an airtight container for later use.

2. Prepare the cilantro-lime sauce by thoroughly combining all ingredients in a medium glass or other non-reactive bowl. Cover and place in the refrigerator until ready to use.