

Campbell's Gardens Spicy Vegetable Dressing

- 1 cup heavy cream
- 1 cup olive oil mayonnaise
- 3-4 cloves garlic, chopped
- 1/2 cup cilantro, coarsely chopped
- squeeze of lemon or lime juice
- 2 teaspoons Campbell's Candied Jalapeños, coarsely chopped
- 2 green onions, coarsely chopped
- 1 tablespoon white vinegar
- salt and pepper to taste

Add all of the above ingredients in a food processor or blender. Process until smooth and creamy. Cover and refrigerate. The longer this sits the more flavorful it becomes.

Serve with grilled salmon, chicken tacos. Drizzle over cucumbers, tomatoes, steak salads, coleslaw. Use as a dip with fresh vegetables, crackers and Indian Naan bread.