Avocado Dip

INGREDIENTS

2 small poblano peppers

2 cloves garlic, not peeled

1 small jalapefio

1/2 medium onion, halved 1 Tbsp.

olive oil 2 ripe avocados

1 bunch cilantro, including stems

1/4 cup fresh lime juice (from about 3 limes) Kosher salt

Tortilla chips for serving

DIRECTIONS

Heat broiler.

On rimmed baking sheet, toss poblanos, garlic, jalapefio, and onion with oil. Broil, turning peppers once halfway through, until vegetables are deeply charred, 6 to 8 minutes. Let cool, then use paper towel to remove any skins and seeds.

Transfer vegetables to blender along with avocados, cilantro, lime juice, 1/4 cup water, and 1/2 teaspoon salt and puree until smooth, adding additional 1 tablespoon water if needed. Serve with tortilla chips.

Ecumenical FOOD PANTRY of Pike County

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