



Cilantro Lime Sour Cream



Sometimes the simplest enhancement can take a dish from good to great. Such is the case with our dolled up sour cream, a splash of bright and acidic lime juice and a sprinkling of fresh cilantro making all of the difference when added to tacos, chili, or whatever it is your heart desires!

- one half cup sour cream
- one half of a lime, juiced
- two tbs minced fresh cilantro
- one quarter tsp kosher salt
- one eighth tsp black pepper
- Combine all of the ingredients in a bowl and whisk together until fully incorporated. Taste for seasoning and chill until ready for use.