



CARROT SRIRACHA DIP

**FOOD
SHOULD
TASTE
GOOD**
BRAND

DETAILS

Yield: 2 cups

Serving Size: 2 tablespoons

Prep Time: 20 minutes

Cook Time: 20 minutes

INGREDIENTS

- 1 lb carrots, peeled, coarsely chopped
- 2 cloves garlic
- 3 tablespoons red wine vinegar
- 1/2 cup chopped fresh cilantro leaves
- 1 teaspoon Sriracha sauce
- 3 tablespoons olive oil
- 1 teaspoon salt
- Food Should Taste Good™ Blue Corn Tortilla Chips, as desired

DIRECTIONS

1. In 2-quart saucepan, cover chopped carrots with cold water.
2. Heat to boiling.
3. Reduce heat; simmer about 20 minutes or until carrots are tender.
4. Add garlic, vinegar, Sriracha sauce, cilantro and salt.
5. Serve with Food Should Taste Good™ Blue Corn Tortilla Chips.
6. Drain; place in food processor.
7. Process while slowly drizzling in olive oil, until smooth.