

## Avocado Cream



**Prep Time:** 15 minutes

**Yield:** 2 cups

### Ingredients

- 2 ripe avocados, peeled and pitted
- ½ cup sour cream
- 2 tbsp. [Gustare Grapefruit Balsamic Vinegar](#)
- 2 tbsp. [Gustare Persian Lime Extra Virgin Olive Oil](#)
- 2 tbsp. fresh cilantro, finely chopped
- 2 tbsp. fresh dill, finely chopped, plus more for garnish
- ½ tsp. sea salt

### Directions

Process all ingredients in food processor until smooth and creamy. Transfer avocado cream to a small bowl and garnish with some small dill sprigs. Enjoy!

### Serving Suggestions

- Spread on a classic BLT
- Serve as a dip with tortilla chips
- Use to finish our [Coco-Lime Black Bean](#)-filled [Tiny Tacos appetizer](#)