

# CHOLULA<sup>®</sup> HOT SAUCE

## Cholula Vinaigrette

### WHAT'S NEEDED

#### Ingredients:

- 3 tbsp. **Original Cholula** Hot Sauce
- ½ cup olive oil
- 6 tbsp. agave nectar
- 4 tsp. chili powder
- 2 tsp. salt
- zest and juice of 4 limes
- pepper to taste



### HOW TO MAKE

#### Preparation - 12 (2 tbsp.) servings

1. Add **Cholula Original** Hot Sauce, agave nectar, chili powder, and salt to olive oil and stir until well incorporated. Add lime zest and juice, and pepper to taste.
2. Cover and keep chilled in refrigerator until ready to serve. Enjoy as a new, spiced-up vinaigrette!

