



# MEXICAN CREMA

*makes about 1 cup*

## I N G R E D I E N T S

- *1/2 cup sour cream*
- *1/2 cup heavy cream*
- *1-2 tablespoon(s) adobo sauce,  
(depending on how spicy you want it)*
- *1 teaspoon lime zest*
- *1 teaspoon lime juice*
- *salt and pepper to taste*

## I N S T R U C T I O N S

- 1. Using a whisk, mix all ingredients in a bowl. Once fully incorporated, let set for 10-15 min before serving to allow flavors to meld.*
- 2. Serve immediately or store tightly-covered in fridge for up to 3 days.*