BANGIN SPICES

BOLD. SPICY. IRRESISTIBLE. BANGIN!

RECIPE #038

CREAMY JALAPENO SAUCE



CREAMY. SPICY. PERFECT ON ANYTHING! TAKE IT TO THE NEXT LEVEL.



MADE WITH BANGIN JALAPENO SPICE BLEND!

DIP IT. DRIZZLE IT. SPREAD IT. BANG IT!

REAL JALAPENO KICK | CREAMY & SMOOTH | PERFECT FOR TACOS & BOWLS | AMAZING ON BURGERS | ELEVATE EVERYTHING

ONE SAUCE. ENDLESS FLAVOR. TOTALLY BANGIN'!

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INGREDIENTS

- 1 cup mayonnaise
- 1/2 cup sour cream
- 1/4 cup plain Greek yogurt
- 2–3 Tbsp fresh lime juice (about 1 lime)
- 1–2 tsp Bangin Jalapeno Spice Blend (start with 1 tsp and adjust to taste)
- 1 small jalapeño, finely minced (seeds removed for milder heat)
- 1 clove garlic, minced
- 1 tsp honey or agave nectar (optional, balances heat)
- 1/2 tsp onion powder
- Salt, to taste
- Fresh cilantro, chopped (optional)

DIRECTIONS

1. In a medium bowl, whisk together mayonnaise, sour cream, Greek yogurt and lime juice until smooth.
2. Add Bangin Jalapeno Spice Blend, minced jalapeño, garlic, honey, onion powder and salt.
3. Whisk well until fully combined and creamy.
4. Taste and adjust spice, lime or salt to your liking.
5. For best flavor, cover and refrigerate for at least 30 minutes before serving.
6. Stir before serving—the flavors get even better!
7. Serve cold or at room temperature.

MADE WITH **BANGIN JALAPENO SPICE BLEND!**

- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR MEAT & VEGGIES
- ✓ GET READY TO BANG!



PRO TIP:

This sauce is magical on tacos, bowls, grilled meats, burgers, fries, roasted veggies and more!

DRIZZLE IT. DIP IT. SPREAD IT. BANG IT!

WAYS TO USE IT

TACOS & BURRITOS | BOWLS & SALADS | GRILLED MEATS & SEAFOOD | FRIES & NACHOS | BURGERS & SANDWICHES

STORAGE

Store in an airtight container in the refrigerator for up to 7 days.
Stir before each use.

NOT JUST A SAUCE. IT'S A WHOLE VIBE.

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WANT MORE BANGIN' RECIPES?

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