
Smoky Roasted Jalapeno Sour Cream

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Servings: 4

Start to Finish Time: 30 minutes

nonstick aluminum foil

2 jalapeno peppers

juice of one lime

zest of one lime

2 teaspoons chipotle pepper in adobo sauce

1/2 teaspoon smoked paprika

1 cup sour cream

1 teaspoon sazón seasoning

1/2 teaspoon Kosher salt

1/2 teaspoon pepper

Preheat the oven broiler to high. Place the oven rack at the top of the oven.

Arrange the jalapeno peppers on a foil-lined baking sheet and broil the peppers in the oven, turning occasionally, until the skin is completely blistered. Remove from the oven. Set aside to cool.

Peel the blackened skin from the peppers. Remove the seeds and dice. Zest the lime (two teaspoons) and squeeze the lime for juice (two teaspoons). Mince the chipotle. In a small bowl, combine the jalapeno peppers, lime juice, lime zest, chipotle pepper, smoked paprika, sour cream, sazón seasoning, salt and pepper until blended.

Chill until ready to serve.

Condiments, Sauces

Per Serving (excluding unknown items): 126 Calories; 12g Fat (84.6% calories from fat); 2g Protein; 3g Carbohydrate; trace Dietary Fiber; 26mg Cholesterol; 266mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.