



Recipe

Creamy Balsamic Avocado Dip

Ingredients:

- 2 ripe avocados
- 2 tablespoons Oliva di Vita Sicilian Lemon Infused Olive Oil
- 1 tablespoon Oliva di Vita Traditional Aged Balsamic Vinegar
- 1/4 cup Greek yogurt
- 1 garlic clove, minced
- Juice of 1/2 lemon
- Salt and pepper to taste
- Fresh cilantro or parsley, for garnish
- Vegetable sticks or tortilla chips, for serving

Instructions:

1. Cut the avocados in half, remove the pits, and scoop out the flesh into a bowl.
2. Add the lemon infused olive oil, balsamic vinegar, Greek yogurt, minced garlic, lemon juice, salt, and pepper to the bowl with the avocados.
3. Mash and mix the ingredients together until you achieve a smooth and creamy consistency.
4. Taste and adjust the seasonings as needed.
5. Transfer the dip to a serving bowl and garnish with fresh cilantro or parsley.
6. Serve with vegetable sticks or tortilla chips for dipping. Enjoy!