

Creamy Chipotle Sauce By Layla Pujol

Prep Time: 5 minutes Total Time: 5 minutes Servings: 1 cup

Recipe for spicy and creamy chipotle sauce made with adobo chipotles, plain yogurt or Mexican crema, garlic, and lime juice.



This creamy chipotle sauce is made with adobo chipotles, plain yogurt or Mexican crema, garlic, and lime juice. Chipotles are actually smoked dried jalapeños. I used canned chipotles in adobo for this recipe, which means the peppers are soaked in tomato based sauce. You can find the canned chipotles in adobo at most regular grocery stores. Some options for replacement in case you can't find them include ground chipotle powder as well as the actual dried chipotles – you'll need to soak these in water. I used a very creamy

European style yogurt (whole) for this recipe, but any kind of thick plain yogurt will work. If you want a richer variation of this creamy chipotle sauce you can also try it Mexican style crema (available in most Latin grocery stores) or with crème fraiche.

Ingredients

- 1 cup plain yogurt recommend European style yogurt, or Mexican crema (or crème fraiche)
- 1-2 small chipotles in adobo seeds removed – adjust to taste based on desired level of spiciness
- 1 clove of garlic
- Juice of 1 lime
- Salt to taste

Instructions

Combine all the ingredients in the blender or mini-food processor. Mix until you have smooth creamy sauce. Taste and adjust the spice level based on your preference.

Use immediately or refrigerate until ready to use. The sauce will be very liquid right after making it, this is normal, refrigerate the sauce for it to thicken (if you prefer a thicker sauce).

This chipotle sauce is a perfect blend of creamy, tangy and spicy. You can adjust the level of spiciness according to your own preference; if you want it super spicy add several chipotles. If you prefer a milder sauce, then just add one or even half. If you're not sure, taste a bit of the adobo sauce to gauge the heat level. Also, if it turns out too spicy you can always add more yogurt or crema to reduce the heat. I use this creamy chipotle yogurt sauce as a topping for tacos, quesadillas or enchiladas. It's also an amazing dipping sauce for empanadas, and goes great with soups. I also served it with [grilled shrimp](#) – seriously this sauce works for pretty much anything.