## Magic Green Sauce

**Ingredients**

* 5 cloves garlic (peeled and crushed)
* 1 medium serrano pepper (seeds and stem removed // use less if not into spicy food)
* 1 cup packed coriander (thick bottom stems cut off)
* 1 cup packed flat-leaf parsley
* 3 Tbsp ripe avocado
* 1/4 tsp salt (plus more to taste)
* 3 Tbsp lime juice
* 1 Tbsp maple syrup (or other sweetener of choice)
* 1 Tbsp water (+1-2 Tbsp if needed)

**Instructions**

* Place garlic and pepper in a food processor along with the coriander, parsley, avocado, salt, lime juice, maple syrup, and 1 Tbsp avocado oil (optional). Use water instead.
* Process/mix until smooth, scraping down sides as needed. Thin with water until a semi-thick sauce is formed.
* Transfer to a serving container and enjoy immediately.