Spicy Avocado Cheese Dip

{via Hungry Harps}

yields approximately 2 cups

<u>Ingredients</u>

4oz cream cheese, softened to room temperature

2 avocados

1 cup pepper jack cheese, shredded

1 cup cheddar cheese, shredded

2 tablespoons jalapeno, chopped {with seeds if you like it hot!}

1 tablespoon sriracha sauce

2 garlic cloves

10 sprigs cilantro

1/4 teaspoon garlic powder

1 teaspoon sea salt

½ teaspoon ground black pepper

Directions

- 1. Place all ingredients in food processor. Process until no large chunks and mixture rolls around smoothly in processor. It may be necessary to stop processor a couple times and use spatula to scrape down sides and ensure all ingredients get mixed in.
- 2. Chill in refrigerator for at least 30 minutes before serving.