

1g ⌚ 2 m | Easy

Quick aioli

If you're a garlic fan, then aioli is most likely your go-to dip already. In this quick cheater's version, we're using store-bought mayonnaise. We add a tad of garlic and a splash of lemon juice for that refreshing zing. Aioli pairs well with all kinds of protein and veggies and brings even the least exciting leftovers back to life!



4 Servings

Ingredients

½ cup mayonnaise or
vegan mayonnaise
2 garlic cloves, minced
2 tsp lemon juice
salt or ground black
pepper, to taste

Instructions

- 1 Add the mayonnaise, garlic, and lemon juice to a bowl and stir until combined. Add salt and pepper to taste.
- 2 Serve right away, or set aside while preparing the rest of your meal to let the flavors develop further. If you're preparing this ahead of time, place it in the refrigerator until ready to serve.

Spice it up

Use this aioli as a base to experiment with different flavors to complement the meal you're preparing.

Lemon zest and dill make a delightful variation for shrimp or fish.

Chili and lime, or pesto and sundried tomatoes, make delicious combinations for grilled chicken or steak.

Make your own mayonnaise

Making your own mayonnaise from scratch is easier than you think. Check out this recipe if you want to give it a go.