



RECIPES THAT DELIVER

AIOLI SAUCE

CREAMY • GARLICKY • VERSATILE

SIMPLE INGREDIENTS. BIG FLAVOR.

A rich and creamy garlic aioli made with real ingredients. Perfect for burgers, sandwiches, fries, seafood and so much more!

Simple
Ingredients
Big Flavor!



YIELD
~ 1 1/4 CUPS
(310 ml)



PREP TIME
10 MIN



COOK TIME
NONE



SKILL LEVEL
EASY



PERFECT FOR
BURGERS, FRIES,
SEAFOOD & MORE

INGREDIENTS

INGREDIENT	AMOUNT
Mayonnaise	1 cup (250 ml)
Garlic, minced (fresh)	2 tablespoons (30 ml)
Lemon juice (fresh)	1 tablespoon (15 ml)
Dijon mustard	1 teaspoon (5 ml)
Salt	1/2 teaspoon (2.5 ml)
Black pepper	1/4 teaspoon (1 ml)



STEP-BY-STEP

1



Add mayonnaise, minced garlic, lemon juice, Dijon mustard, salt and pepper to a mixing bowl.

2



Whisk together until smooth and well combined.

3



Taste and adjust seasoning if needed. Chill for at least 30 minutes for best flavor.

CHEF'S TIPS



- Use fresh garlic for the best flavor.
- Let the aioli rest in the fridge for at least 30 minutes to allow the flavors to develop.
- Adjust the lemon juice and garlic to your taste.
- For a smoother texture, finely mince or crush the garlic.
- Delicious with burgers, sandwiches, fries, seafood, grilled meats and vegetables!

MAKE AHEAD & STORAGE



Keep refrigerated in an airtight container for up to 1 week.



Not recommended for freezing due to the mayonnaise base.

NUTRITION FACTS

(per 1 tablespoon / 15 g)

Calories	90
Total Fat	10 g
Carbohydrates	0 g
Protein	0 g
Sodium	90 mg



REAL
INGREDIENTS



GREAT
FLAVOURS



FOOD
MADE SIMPLE

COOK • CREATE • ENJOY

