SPINACH & ARTICHOKE DIP

Ingredients

Reorder No.	Description	Amount
432050	Primo Gusto® Extra-virgin Olive Oil	2 Tbsp
560545	Baby Spinach, chopped	12 oz.
430196	Trade East® Crushed Red Pepper	¼ Tsp
304280	Lawry's® Garlic Salt with Parsley, coarse grind	2 Tsp.
269891	GFS® Artichoke Hearts, roughly chopped	14 oz.
163562	Gordon Choice Cream Cheese	1 cup
939815	Mozzarella	½ cup
227421	Sour Cream	½ cup
861461	Parmesan Cheese, grated	¼ cup

Preparation Instructions

Preheat broil or salamander. Heat olive oil in a medium pot over medium heat. Add spinach one handful at a time, until wilted. Add crushed red pepper and garlic salt and stir to incorporate. Cook down until most of liquid has evaporated, about 5 minutes.

Stir in chopped artichoke hearts and cook until heated through.

Reduce heat to low and stir in cream cheese and mozzarella until cheese has melted. Remove from heat and stir in sour cream.

Transfer dip to desired, heat proof, serving dish.

Sprinkle with parmesan cheese and broil until golden and bubble on top.

Serve with toast points, chips, or sliced vegetables.