



Spinach and Artichoke Dip Appetizer

Serves: 4

Preparation time: 25 minutes

Cooking time: 5 minutes

Ingredients

4 oz. Jack cheese (grated)
2 oz. Swiss cheese (grated)
8 oz. Parmesan cheese (shredded)
 $\frac{3}{4}$ cup Artichoke hearts (quartered)
1 bunch Fresh spinach
 $\frac{1}{2}$ cup Mayonnaise
 $\frac{1}{2}$ cup Prepared Alfredo sauce
2 tsp. Garlic (chopped; approx. 2 cloves)
 $\frac{1}{2}$ tsp. Black pepper
 $\frac{1}{2}$ cup Sun-dried tomatoes

Instructions

1. Combine Jack, Swiss and Parmesan cheeses in a mixing bowl.
2. Drain artichokes and dice into small pieces. Wash and cut spinach into 1-inch pieces and add to cheese mix.
3. In a separate mixing bowl combine the mayonnaise, alfredo sauce, garlic and pepper. Mix until well combined.
4. Pour the mayonnaise mixture into the cheese mix and stir until well mixed.
5. Drain sun-dried tomatoes of any oil or liquid and dice into small pieces and add to the mixture.
6. Heat cold dip mixture over medium heat in non-stick frying pan until hot and cheese is completely melted. Transfer to serving dish and serve with tortilla chips and sliced bread.