

Ingredients



Spinach Artichoke Dip
8 oz. cream cheese, well softened
1/4 cup sour cream
1/4 cup mayonnaise
1 garlic clove, minced (1 tsp)
2/3 cup (76g) finely shredded parmesan cheese
1/2 cup (56g) finely shredded mozzarella cheese
rella cheese
Pepper, to taste

Toast Points
8 slices white bread
2 tbsp salted butter - see note 1
1/8 tsp freshly ground black pepper

Spinach Artichoke Dip with Toast Points



Spinach Artichoke Dip Instructions

- Preheat oven to 350 degrees. Spray a small (1 quart) baking dish with non-stick cooking spray.
- In a mixing bowl stir together cream cheese, sour cream, mayonnaise, garlic, parmesan, mozzarella and pepper.
- Stir in artichokes and spinach
- Spread mixture evenly into prepared baking dish. Bake in preheated oven until heated through and melty, about 20 minutes.
- Serve warm with tortilla chips, crackers or toasted baguette slices

Toast Point Instructions

- Pre-heat oven to 400°F/200°C.
- Melt the butter in the microwave or in a small pan on the hob.
- Use a serrated knife and a sawing action to cut the crusts from the slices of bread. (see note 3)
- Lightly brush 1 side of bread with mixture. Sprinkle with pepper
- Cut each slice of bread into 4 triangles.
- Place the bread, buttered sides up, onto a baking sheet.
- Bake 6-8 minutes or until golden and toasted.
- Allow to cool on a rack for at least 30 minutes. Once cooled your toast points can be stored in an airtight container for upto 24 hours.

