

SPINACH DIP

INGREDIENTS

8 oz softened cream cheese,
room temperature

½ c sour cream

1 c alfredo sauce

1 tsp onion powder

½ tbsp garlic powder

½ tsp salt

dash worcestershire sauce

12 oz frozen spinach,
thawed + dried

½ c shredded parmasean

¾ c shredded mozzarella

Cantina style chips

PREHEAT

Preheat oven to 375°.

DIRECTIONS

Let spinach thaw out over night in the fridge. Squeeze out all water.

In mixing bowl, stir together softened cream cheese, sour cream, Alfredo sauce, garlic powder, onion powder, and salt.

Once mixed add a dash of worcestershire sauce and stir.

Add in spinach and stir.

Add in shredded parmesan and mozzarella, stirring until just combined.

Pour into an oven safe baking dish and smooth out. Bake 20 minutes or until bubbly.

Serve with cantina chips.

TIP

Great with leftover Alfredo sauce or a jar of Classico's four cheese Alfredo.

Thin and crispy cantina chips are my fave, but pita chips or crostini's are also great.