



Artichoke and Spinach Dip

20th ANNIVERSARY
1992 - 2012

Ingredients (Serving 6)

White Toque

| Description | Item code |
|-------------------------------|-----------|
| 1 lb Artichoke Quarters Egypt | 40200 |
| 1 lb Spinach Leaves | 40401 |
| 1 bag Parisian Bread | 58709 |
| 2 cloves Garlic | 59101 |

At your local supermarket

| Description |
|--------------------------------|
| Olive Oil |
| 1/2 cup Grated Parmesan Cheese |
| Salt and Pepper to taste |

Cooking directions

1. Preheat oven to 350°F.
2. Cook frozen parisian bread for about 15 minutes or until golden brown.
3. Cook artichokes (#40200) and spinach (#40401) according to package directions or click to the item code to view specsheet online.
4. Squeeze dry and chop roughly.
5. Place artichokes, parmesan cheese and a generous drizzle of olive oil oil in a food processor and pulse to a chunky puree.
6. In a bowl, mix artichoke mixture and spinach.
7. Add salt and pepper to taste.
8. Serve with slices of parisian bread.