



## FOUR CHEESE SPINACH DIP

SUBMITTED BY: Danielle Beach St-Jean - Supervisor, Guest Services

### DIRECTIONS:

1. Preheat oven to 400 degrees F.
2. Mix cream cheese, garlic powder, parmesan, romano, and cayenne with hand or stand mixer on medium until softened and well mixed.
3. Add the red peppers and the scallions and mix on med-low until just incorporated.
4. Add spinach and and cheddar and mix on low until just incorporated.
5. Transfer mixture to a small ovenproof dish.
6. Bake for 15 - 18 minutes or until bubbling around the edges.
7. Remove from oven and allow to set for 5 - 7 minutes before serving.
8. Serve with fried or baked pita wedges and tortilla chips (nachos).

### INGREDIENTS:

8 Ounce of cream cheese (room temp)

3/4 Teaspoon of garlic powder

1/4 Cup freshly grated Parmesan cheese

1 Tablespoon freshly grated Romano cheese

1 Tablespoon very finely chopped red bell pepper

1 green onion (scallion) white and green finely chopped

1 Cup of wilted fresh baby spinach, squeezed dry and chopped (or frozen and thawed)

1/2 Cup grated medium Cheddar cheese

a pinch of cayenne

Dash of tabasco sauce