QimiQ

SPINACH & ARTICHOKE DIP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Full taste with low fat
- Quick and easy preparation





15

easy

INGREDIENTS FOR 10 PORTIONS

| 110 g | QimiQ Classic |
|-------|---------------------------|
| 220 g | Mozzarella |
| 55 g | Parmesan, grated |
| 220 g | Sour cream 15 % fat |
| 330 g | Cream cheese |
| 396 g | Artichoke hearts, chopped |
| 283 g | Spinach, frozen |
| 28 | Garlic, chopped |
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METHOD

- 1. Preheat the oven to 375° F.
- 2. Mix half of the mozzarella and parmesean cheese with the remaining ingredients. Season to taste.
- 3. Place the mixture in a large bakeproof dish and top with the remaining cheese.
- 4. Bake for 10-12 minutes or until golden brown.
- 5. Serve with chips, crudité or pita.