

# Chef Paul Pennock's Spinach, Artichoke and Asiago Cheese Dip



YIELD: Approx. 3 Cups 6-8 Starter Portion

## INGREDIENTS:

Alfredo cream sauce	6 oz
Asiago Cheese (grated)	2 oz
Mozzarella cheese (grated)	2 oz
Cream cheese	4 oz
Parmesan cheese (grated)	2 oz
Artichokes (chopped)	6 oz
Spinach	6 oz
Salt and pepper	To taste

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## PROCEDURE:

1. Heat Alfredo cream sauce in a heavy bottom skillet
2. Add cream cheese and let melt
3. Add Asiago and mozzarella
4. Add parmesan, artichokes and spinach
5. Cook 2-3 Minutes
6. Serve hot with grilled flat bread

ENJOY!  
CHEF PAUL