

Spinach Artichoke Pull-apart Bread-bowl

Ingredients

for 6 servings

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- ½ teaspoon red pepper flakes
- ¾ cup frozen chopped spinach, thawed and drained (30 g)
- 14 oz artichoke heart, 1 can (395 g)
- 8 oz cream cheese, softened (225 g)
- ¾ cup sour cream (170 g)
- 1 cup shredded mozzarella cheese, divided (100 g)
- 1 cup grated parmesan cheese (110 g)
- salt, to taste
- black pepper, to taste
- 1 sourdough bread boule

Preparation

1. In a saucepan set over medium heat, add 1 tablespoon of olive oil, garlic and red pepper flakes, stirring until fragrant, about 30 seconds.
2. Stir in the spinach and artichokes.
3. Mix in the cream cheese, sour cream, ½ of the mozzarella and Parmesan. Stir until combined and cheese has melted.
4. Season with salt and pepper. Remove from heat and set aside.
5. Preheat oven to 375°F (190°C).
6. Remove the top of the sourdough boule. Cut around the inside of the bread, being careful not to cut through the sides, and scoop out the center of the boule.
7. Cut the scooped out bread into cubes, and place on a baking sheet lined with parchment paper.
8. Vertically slice into the edges of the bread bowl, cutting all the way through the bottom, leaving 1 inch (2 cm) of space between each. Place onto a baking sheet next to the cubed bread.
9. Spoon the spinach artichoke mixture into the sliced and hollowed bread bowl. Sprinkle the remaining mozzarella along the edges of the top of the filled bread bowl.
10. Drizzle the cubed bread pieces with the remaining tablespoon of olive oil. Place the sliced top back onto the bowl.
11. Bake for 15-20 minutes.

5-layer Dip Wreath

Under 30 min

Ingredients

for 1 serving

- 1 can refried beans
- shredded cheese
- pico de gallo, or salsa
- sour cream
- guacamole
- 1 tablespoon lime juice
- fresh cilantro
- 3 cherry tomatoes, halved
- tortilla chip, optional

Preparation

1. Place a glass upside down in the center of a springform pan.
2. Spread out desired amount of beans.
3. Spread out desired amount of cheese.
4. Spread out desired amount of pico de gallo.
5. Spread out desired amount of sour cream.
6. Spread out desired amount of guacamole.
7. Drizzle on lime juice, and sprinkle on chopped cilantro.
8. Place 3 cherry tomato halves in a cluster to look like holly berries and freeze for 15 minutes.
9. Remove springform pan and glass carefully. Serve with tortilla chips!

Loaded Hasselback Potatoes & Dip

Ingredients

for 6 servings

HASSELBACK POTATOES

- 4 large russet potatoes
- 2 tablespoons olive oil
- salt, to taste
- pepper, to taste
- 2 wooden skewers

BACON CHEDDAR DIP

- 16 oz cream cheese, room temperature (450 g)
- 2 ½ cups shredded cheddar cheese (250 g)
- 1 cup sour cream (230 g)
- 1 cup green onion (100 g)
- 4 slices bacon, cooked and chopped

Preparation

1. Preheat the oven to 400°F (200°C).
2. Cut the potatoes widthwise about ⅛ inch (8 mm) apart, and ¼ inch (6 mm) from the bottom.
3. Soak the potatoes in water for at least 15-20 minutes to remove some of the starch in the potatoes and to allow the cuts to open wider.
4. In a large bowl, mix together the cream cheese, 2 cups (200g) of cheddar, bacon, sour cream, and green onions.
5. Once finished soaking, dry the potatoes off and place them around the inner rim of a larger cast-iron skillet.
6. Heavily brush the potatoes with olive oil. Sprinkle with salt and pepper to taste.
7. Place the skillet in the oven for an hour, or until the potatoes are cooked through and crispy on the top.
8. Once finished, fill the middle of the skillet with the bacon cheddar dip.
9. Top with the remaining cheddar cheese.
10. Continue baking at 400°F (200°C) for 10-15 minutes or until the cheese is melted and golden brown .

White Pizza Dip

Ingredients

for 12 knots

- pizza dough
- 8 oz cream cheese, softened (225 g)
- 1 cup shredded mozzarella cheese (100 g)
- ½ cup grated parmesan cheese (55 g)
- ½ cup whole milk ricotta cheese (125 g)
- ¼ cup fresh basil, chopped (10 g)
- 6 cloves garlic, chopped and divided
- 1 teaspoon red pepper flakes
- ½ cup butter, melted (115 g)
- ¼ cup fresh parsley, chopped (10 g)

Preparation

1. Divide pizza dough into 12-14 equal sized balls. With floured hands, roll the dough balls into logs and tie into individual knots, tucking the excess underneath.
2. Coat a 10 inch (25 cm) oven-safe skillet with olive oil.
3. Place the knots in a ring around the skillet. Cover with plastic wrap and let rest for 30 minutes, allowing the dough to reach room temperature.
4. In a medium bowl, combine cream cheese, mozzarella, parmesan, ricotta, fresh basil, 3 cloves of garlic (chopped), and red pepper flakes.
5. Melt the butter and add the fresh parsley and remaining garlic. Stir well.
6. Uncover the knots and scoop the dip into the center of the skillet. Brush the knots with the butter/garlic mixture (reserving some for after baking), and top the dip with an additional sprinkle of cheese (optional).
7. Bake in a preheated oven to 400°F (200°C) for 20 minutes. Broil on high for two additional minutes or until knots and cheese are lightly browned, watching closely so as not to burn it.
8. Remove from oven and brush lightly with additional garlic butter.
9. Let cool slightly before serving.

Peanut Butter S'mores Dip Easy Dessert

Under 30 min

Ingredients

for 4 servings

- 1 lb mini peanut butter cup(455 g)
- 1 lb large marshmallow(455 g)
- 15 graham crackers

Preparation

1. Preheat the oven to 350°F (180°C).
2. Place the peanut butter cups in an even layer on the bottom of a large oven-safe skillet. Add the marshmallows in a single layer on top.
3. Bake for 20 minutes, until the marshmallows are golden brown.
4. Serve with graham crackers for dipping