

Artichoke Dip with Tender Broccolini

Ingredients (serves 6)

- 1 pkg leek soup mix
- 2 cups canned Artichoke hearts (drained and finely chopped)
- 2 cups Greek yogurt
- ½ cup Mayonnaise
- 8 slices cooked Bacon crumbled (optional)
- 1 cup shredded Cheese (Parmesan, Gruyere, or Swiss)
- fresh Chives (finely snipped)
- 1 bunch fresh Broccolini (rinsed; dried and dried)

Instructions

1. Preheat oven to 375° F. Coat a 1-quart casserole bowl or dish with nonstick cooking spray.
2. In a large bowl, combine soup mix, chopped artichoke hearts, Greek yogurt and mayonnaise. Fold in crumbled bacon and shredded cheese. Gently fold in snipped chives.
3. Bake for 30 minutes or until the top starts to brown. Serve warm with broccolini.

