

Creamy Giardiniera Dip

Ingredients:

1 each	Ciabatta Loaf Sliced 1/2" Thick
2 tbsp.	Ambrosia® Extra Virgin Olive Oil
14 oz. can	Ambrosia® Artichoke Hearts Drained
1/2 cup	Ambrosia® Giardiniera Drained
1 1/2 cup	Manchego Cheese Shredded- Divided
1/3 cup	Mayonnaise
1/3 cup	Cream Cheese Softened
1 clove	Garlic Minced
2 tbsp.	Shallot Minced
1/2 tsp.	Kosher Salt
2 tsp.	Chives Minced

Instructions:

- Brush ciabatta slices with olive oil and grill until golden brown.
- Preheat oven to 400°F.
- In a food processor blend the artichoke hearts and giardiniera until combined, but still chunky.
- In a mixing bowl, combine artichoke and giardiniera mix, 1 cup Manchego, mayonnaise, cream cheese, garlic, shallot, and salt until fully blended.
- Place dip into oven safe bowls, top with the remaining Manchego cheese, and bake for about 30 minutes or until hot and golden brown on top.
- Top hot dip with additional giardiniera and chives and serve with toasted ciabatta slices.



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