Spinach, Goat Cheese, and Artichoke Dip

Ingredients:

11 oz. goat cheese
12 oz. whipped cream cheese
8 oz. spinach
1 bunch green onions or 1 leek
2 cloves garlic (minced)
2 T. onion powder
5 oz. can sliced water chestnuts
14 oz. can artichoke hearts (not marinated)
6 oz. asiago cheese
1 c. cheddar
1 baguette

Methods:

1. Chop spinach, onions, water chestnuts and artichoke hearts.

2. Mix cream cheese and goat cheese and add remaining ingredients.

3. Bake at 375 degrees for 30-45 minutes. Serve with toasted baguette rounds

Recipe from Kirkland Wednesday Market
Lake Street Catering
www.lakestreetcatering.com

Puget Sound Fresh is a program of Cascade Harvest Coalition, with funding provided by King, Snohomish and Pierce Counties and King Conservation District. For more information and to find other recipes, visit: www.pugetsoundfresh.org