

Appetizers

Hot Collards & Artichoke Dip

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Servings: 24

Preparation Time: 20 minutes

Bake Time: 25 minutes

12 ounces (4 cups) frozen chopped collard greens, thawed and squeezed dry
2 jars (7 1/2 oz each) marinated, quartered artichoke hearts, drained and chopped
1 cup (8 oz) sour cream
1 package (6 1/2 oz) garlic-herb cheese spread
1 cup grated Parmesan cheese
10 thick-sliced peppered bacon strips, cooked and crumbled
3/4 cup mayonnaise
1 1/2 cups (6 oz) shredded part-skim mozzarella cheese, divided
garlic naan flatbreads, warmed and cut into wedges

Preheat the oven to 350 degrees.

In a large bowl, mix the collard greens, artichokes, sour cream, cheese spread, Parmesan, bacon strips, mayonnaise and one cup of the mozzarella cheese until blended.

Transfer to a greased 11x7-inch baking dish.

Sprinkle with the remaining mozzarella cheese.

Bake, uncovered, for 20 to 25 minutes or until heated through and the cheese is melted.

Serve with the naan.

Yield: 24 1/4 cup servings

Per Serving (excluding unknown items): 85 Calories; 9g Fat (89.7% calories from fat); 2g Protein; 1g Carbohydrate; 0g Dietary Fiber; 9mg Cholesterol; 106mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 1 Fat.