

Red Bell Pepper Cream Cheese Dip

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*1 small red onion, quartered
1 teaspoon olive oil
1 jar (7 ounce) roasted red
bell peppers, drained
12 fresh basil leaves OR
1/2 teaspoon dried basil,
crumbled
12 ounces cream cheese,
room temperature
bagel chips*

Preheat the oven to 400 degrees.

Place the onion in a small baking dish. Drizzle oil over the top. Bake until soft, about 45 minutes. Cool.

Puree' the onion with the roasted bell peppers and basil leaves in a food processor.

Add the cream cheese and blend just until combined.

Transfer to a medium bowl. Cover.

Refrigerate the dip at least three hours.

Per Serving (excluding unknown items): 1288 Calories; 123g Fat (84.6% calories from fat); 28g Protein; 23g Carbohydrate; 3g Dietary Fiber; 373mg Cholesterol; 1010mg Sodium. Exchanges: 3 1/2 Lean Meat; 2 1/2 Vegetable; 22 1/2 Fat.