

CREAMY LEMON PARMESAN ARTICHOKE DIP

- 3 lb of Brighton Farms cream cheese
- 3 14oz. Cans of artichoke hearts
- 3 cups Cortona parmesan cheese
- 1/2 cup of Fresh lemon juice

1. Remove your cream cheese from the fridge and allow it to soften to room temperature.
2. Open your can of artichokes and drain the juice from the can before adding them to a food processor.
3. Using the pulse setting on your food processor, chop the artichokes into smaller pieces.
4. Add all of the cream cheese to the food processor and mix well.
5. Next, add the parmesan cheese, and lemon juice, continuing to mix in the food processor, until all the ingredients have been combined into a smooth paste.
6. Remove the mixture from the food processor into a serving bowl and pair it with fresh vegetables, crackers, or bread

** Chef's Tip: Use the mixture in place of red sauce on your next pizza night!*

ADDITIONAL INFORMATION

Course	Starters
Category	Dips, Vegetarian
Cuisine	Chef Dana