



➔ APPETIZER ➔

ARTICHOKE SPINICH DIP WITH GALLO SALAME



INGREDIENTS

- 4** oz. Gallo Salame Italian Dry Salame, shredded
- 2** cups light mayo
- 2** cans artichoke hearts, sliced
- 1** small can water chestnuts, diced
- 10** oz fresh spinach
- 1** cup grated cheese
- 1** package pita chips
- vegetable spray as needed

DIRECTIONS

1. In a large mixing bowl combine the mayo, shredded Italian Dry Gallo Salame, sliced artichoke hearts, diced water chestnuts. Set aside.
2. De-stem and hand rip fresh spinach leaves. Add spinach and grated cheese to the mayo mix and stir well.
3. Place in an oven-proof casserole dish liberally sprayed with nonstick vegetable spray.
4. Serve as a snack or appetizer with pita chips that have been cut into triangles, then lightly toasted in the oven.