



White Pizza Dip



Prep: 10 minutes **Cook:** 5 minutes

Developed by Hungry Girl. Brought to you by [Dorot Gardens](#).

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1/10 of recipe (about 1/3 cup): 102 calories, 6.5g total fat (4g sat. fat), 312mg sodium, 4g carbs, 0g fiber, 2.5g sugars, 6.5g protein

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Ingredients

4 cups roughly chopped spinach
1 cup cherry tomatoes, halved, or more for topping
3 cubes [Dorot Gardens Chopped Basil](#)
3 cubes [Dorot Gardens Crushed Garlic](#)
1/2 tsp. salt
1 cup whipped cream cheese
1 cup shredded part-skim mozzarella cheese
1 cup light/low-fat ricotta cheese
Serving suggestions: pita chips, whole-grain crackers, veggies

Directions

Bring a large skillet with nonstick spray to medium-high heat. Add spinach, halved cherry tomatoes, basil cubes, garlic cubes, and salt. Cook and stir until spinach has wilted, tomatoes have slightly softened, and basil and garlic have thawed, about 3 minutes.

Reduce heat to medium low. Add all remaining ingredients. Cook and stir until hot and well mixed, about 2 minutes.

MAKES 10 SERVINGS

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