



Garden Fest
BROCCOLI DIP



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1 large crown of fresh broccoli, cut into florets

1 16 oz container of sour cream

1 package BUNN Gourmet Garden Fest dip mix

2 cups shredded cheddar cheese

1/2 cup shredded Asiago cheese

Garnishes:

Diced green onion tops

Paprika

Preheat oven to 400°.

Steam broccoli florets over boiling water for 4 minutes or until tender. Transfer to a bowl of ice-cold water to stop the cooking process. Drain and dry the florets with paper towels. Chop the broccoli into very small pieces.

Mix sour cream, dip mix, cheddar cheese and chopped broccoli in a bowl. Transfer to an 8x8" pan or 2 quart baking dish. Top with Asiago cheese.

Bake at 400° for 30 mins until bubbling.

Serve with your favorite crackers or dipping chips.