

Spinach Turkey Melt Dip

INGREDIENTS

- 1 **tblsp** olive oil
- 1/2 onion, diced
- 1/2 **cup** celery diced
- Salt and pepper
- 2 **cups** shredded leftover turkey breast
- 1 **jar** TOSTITOS® Creamy Spinach Dip
- 1/2 **cup** heavy cream
- 1 **cup** mozzarella cheese
- 1/2 **cup** dried cranberries
- 2 **tblsp** minced chives, plus more for garnish
- 3 **tblsp** butter, melted
- 1/2 **cup** panko bread crumbs
- 1/2 **cup** grated Parmesan cheese
- 1 **bag** TOSTITOS® HEARTY DIPPERSTM

HOW TO MAKE

DIRECTIONS

- Heat a cast iron skillet over medium heat and add the vegetable oil.
- Stir in the onion and celery and cook until softened, 5-7 minutes
- Add the turkey, TOSTITOS® Creamy Spinach Dip, and heavy cream.
- Bring to a simmer and turn off the heat.
- Stir in the mozzarella cheese to melt, and then add the dried cranberries and chives.
- Preheat the broiler.
- In a small bowl mix together the melted butter, breadcrumbs, and Parmesan cheese.
- Sprinkle the breadcrumb mixture over the dip and place under the broiler until the breadcrumbs are golden brown, about 3-5 minutes.
- Garnish with more chives.
- Serve with TOSTITOS® HEARTY DIPPERSTM.



PREP TIME

15min



COOK TIME

10min



SERVES

6-8

FEATURING

