



CRISP WHOLE WHEAT FINGER STICKS WITH CHEESY SPINACH DIP

Ingredients

4 slices Whole Wheat Loaf
2 tablespoons butter, softened
1/4 cup Cream cheese
1 pack (227 grams) frozen chopped spinach, drained and squeezed dry
1/2 cup cooking cream

1/4 cup grated monterey jack or cheddar cheese
1/4 cup grated mozzarella
Salt and pepper to taste
Additional grated mozzarella for topping

Procedure

Spread softened butter on one side of each Whole Wheat Loaf.

Chill for 10 minutes for easier slicing.

Once cold, slice each loaf into 4 sticks. Toast in an oven toaster until crisp. Set aside.

Melt cream cheese in a non-stick pan. Add drained and squeezed spinach to it and stir gently. Add cream, monterey jack and mozzarella cheeses. Cook over low fire until cheeses melt. Transfer to an oven-proof dish. Sprinkle additional mozzarella, and broil in an oven toaster until the cheese melts and starts to toast.

Carefully remove from the toaster and serve with the crisp Gold Series Whole Wheat Loaf fingers.