



2017 MPF Turkey Taste-Off

WINNING RECIPE:

Turkey Spinach Artichoke Dip

Ingredients

1 package (8 oz.) cream cheese, softened
½ cup mayonnaise
¼ cup grated parmesan cheese
2 cups fresh spinach
1 cup marinated artichokes
1 cup shredded mozzarella cheese
8 oz. ground turkey
2 cloves of garlic, chopped
2 Tbsp. diced yellow onion

Directions

Heat skillet over medium heat for at least 5 minutes before you start. Add two tablespoons of vegetable oil or olive oil to the skillet. Sautee the onions and garlic until they are almost translucent. Drop bite size chunks of meat one at a time into the skillet. Cook fully. Set turkey aside. Preheat oven to 350° F. In a small bowl, beat the cream cheese, mayonnaise and parmesan cheese until blended. Stir in spinach and mozzarella cheese. Stir in the ground turkey. Spoon onto an ungreased, oven safe pan. Top off with parmesan. Place in oven uncovered for 15 minutes or until golden brown.

Recipe Source: Aviagen Turkeys