

# Spooky Spinach Dip

**Season:** Halloween

**Serves:** 30 tastes

**Fresh from the garden:** spinach, parsley.

## Equipment:

2 glass baking dishes  
Chopping board  
Large mixing bowl  
Spatula  
Measuring cups and spoons  
Garlic crusher  
Grater  
Scissors  
Small bowl  
Pastry brushes  
Baking tray lined with baking paper

## Ingredients:

Olive oil  
250g cooked and frozen school grown spinach, defrosted  
250g cream cheese, softened  
300ml sour cream  
2 cloves garlic, crushed  
1/2 cup grated Parmesan cheese  
3/4 cup grated Cheddar cheese  
Salt and pepper  
3/4 cup grated Mozzarella cheese  
1 tablespoon chopped parsley  
1 1/2 large spinach tortillas

## What to do:

1. Preheat two ovens to 180°C, eco fan setting. Wipe two baking dishes with olive oil.
2. Squeeze out spinach to remove excess liquid.
3. Place cream cheese, sour cream, cooked spinach, crushed garlic, Parmesan and Cheddar cheeses and salt and pepper. Mix thoroughly.
4. Share between the baking dishes. Top with Mozzarella cheese.
5. Bake for 15-20 minutes or until the dip is hot and the cheese is melted. Switch to grill setting if necessary to brown the cheese. Top with parsley and serve.
6. While the dip is cooking, cut the tortilla into small rectangles. Trim off the corners of one end in a curve to create tombstone shapes. Brush with olive oil and place on the tray and bake for about 6 minutes, until crisp and golden.
7. Place the “tombstones” into the dip and serve.