

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.