

# SUN-DRIED TOMATO AND GREEN ONION DIP

Prep Time:

Cook Time:

Serves: 8

This fresh and delightful dip makes any chip taste better. Adds excellent flavor and a touch of class to snacktime.

**Why try?** A freshly made dip wins out over store-bought every time, and this tasty concoction is quick and simple to prepare.

## INGREDIENTS

- 1/2 cup sun-dried tomatoes in oil, drained, chopped
- 16 ounces cream cheese, softened
- 1 cup sour cream
- 1 cup mayonnaise
- 2 teaspoons hot red pepper sauce
- 2 teaspoons kosher salt
- 1-1/2 teaspoons black pepper, freshly ground
- 4 scallions, sliced thin



## PREPARATION

- 1 Puree tomatoes, cream cheese, sour cream, mayonnaise, pepper sauce, salt and pepper in a food processor until fairly smooth. Add scallions, reserving 1 tablespoon sliced green part for garnish. Pulse a few more times until combined.
- 2 Transfer to serving bowl and garnish with reserved scallion. Serve at room temperature.



Recipe courtesy of  
foodchannel.com

