

LEMONY ARTICHOKE DIP

Ingredients

- 1/2 cup parmesan cheese, grated
- 1 16-ounce can artichoke hearts, drained
- 1 Tbsp lemon zest
- 1 garlic clove, nicely minced
- 1/2 cup parsley, chopped
- 6 ounces cream cheese
- 1 tsp black pepper
- 1/2 tsp salt
- 4 tsp fresh lemon juice

Directions

1. Stir in the artichoke, pepper, garlic, zest, parsley, and parmesan cheese into the food processor and pulse to a smooth pulp (Note: you still need to see the parsley so, it doesn't have to be too smooth).
2. Pour mixture into a medium-size bowl and add the cream cheese, more salt, and lemon juice.
3. Stir to a fine consistency and garnish with zest strips.
4. Enjoy!

Yields: 3 cups