

Roasted Chile & Artichoke Dip

I developed this recipe during Hatch chile season. You can substitute Anaheim chiles as well. I've used two chiles which adds a real punch. Make it with one if you or your group are chile wimps. Serve with tortilla chips. You can place the tortilla chips on a tray in the oven for 5 minutes to warm them up. This also makes them crisper if your bag of chips had been previously opened.

2	Hatch chiles (or Anaheim chiles)	¼ tsp	salt
1	14 ounce can artichoke hearts, drained and chopped	¼ cup	Cheddar cheese grated
¼ cup	mayonnaise	1 Tablespoon	Parmesan cheese grated
¼ tsp	cumin	10 ounces	tortilla chips
¼ tsp	chile powder		

- 1 Roast chiles on a barbecue or under a broiler until the skin is charred in most places. Place them in a plastic bag to steam, while you assemble the remaining ingredients.
- 2 Chop the artichoke hearts into a 1/4" dice. Place in a small bowl with the remaining ingredients.
- 3 Rub or peel off the black spots on the chile. Remove the seed and stem pod. Chop into a 1/4" dice. Add to bowl and stir all ingredients together.
- 4 Pour mixture into a small baking dish or two ramekins. Bake at 400° for 15 minutes or until it is browned and bubbly. Serve with tortilla chips

Servings: 6

Preparation Time: 15 minutes

Cooking Time: 15 minutes

Total Time: 30 minutes

Oven Temperature: 400°F

Nutrition Facts

Nutrition (per serving): 332 calories, 143 calories from fat, 16.3g total fat, 8.2mg cholesterol, 472.6mg sodium, 397mg potassium, 42.3g carbohydrates, 6.3g fiber, 1.9g sugar, 7.9g protein.

Source

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