

# Spinach Turkey Melt Dip

## Ingredients

- 1 tbs Olive Oil
- 1/2 Onion, Diced
- 1/2 cup Celery Diced
- Salt and Pepper
- 2 cups Shredded Leftover Turkey Breast
- 1 jar TOSTITOS® Creamy Spinach Dip
- 1/2 cup Heavy Cream
- 1 cup Mozzarella Cheese
- 1/2 cup Dried Cranberries
- 2 tbsp Minced Chives, Plus More For Garnish
- 3 tbsp Butter, Melted
- 1/2 cup Panko Bread Crumbs
- 1/2 cup Grated Parmesan Cheese
- 1 bag TOSTITOS® HEARTY DIPPERS™

## How to make it

1. Heat a cast iron skillet over medium heat and add the vegetable oil.
2. Stir in the onion and celery and cook until softened, 5-7 minutes
3. Add the turkey, Tostitos Creamy Spinach Dip, and heavy cream.
4. Bring to a simmer and turn off the heat.
5. Stir in the mozzarella cheese to melt, and then add the dried cranberries and chives.
6. Preheat the broiler.
7. In a small bowl mix together the melted butter, breadcrumbs, and parmesan cheese
8. Sprinkle the breadcrumb mixture over the dip and place under the broiler until the breadcrumbs are golden brown, about 3-5 minutes.



PREP  
TIME  
20 min



COOK  
TIME  
25 min



TOTAL  
TIME  
-



SERVING  
-

## Made with

9. Garnish with more chives.
10. Serve with Tostitos Hearty Dipper Chips.