

### Bread Bowl with Kale & Artichoke Dip

- 2 (16 oz/450 g *each*) sourdough bread rounds (about 6 in./15 cm diameter), divided
- Vegetable oil
- 1 jar (12 oz) marinated artichoke hearts, drained (1¼ cups/300 mL)
- 1 can (8 oz or 199 mL) sliced water chestnuts, drained
- 8 oz (250 g) mozzarella cheese (2 cups/500 mL grated)
- 2 oz (60 g) fresh Parmesan cheese (½ cup/125 mL grated)
- ½ cup (125 mL) mayonnaise
- ½ cup (125 mL) sour cream
- 2 garlic cloves
- 3 cups (750 mL) fresh kale leaves, stems removed and torn into pieces



1. Preheat oven to 450°F (230°C). Using serrated knife, slice off top of one bread round to create a lid; set lid aside (leave lid intact). Carefully remove center of bread round to form a 4½-in. (12-cm) wide and 2-in. (5-cm) deep well for dip.
2. Cut the bread removed from center and entire second bread round into 1-in. cubes. Place bread bowl on center of **White Large Round Stone with Handles**. Arrange bread cubes around bowl; spray with vegetable oil.
3. Using **Manual Food Processor**, process artichokes and water chestnuts until coarsely chopped; place in **Classic Batter Bowl**.
4. Using **Microplane® Adjustable Coarse Grater**, grate mozzarella and Parmesan cheeses. Add cheeses, mayonnaise, sour cream and garlic pressed with **Garlic Press** to batter bowl.
5. Microwave, covered, on HIGH 2 minutes or until cheeses begin to melt; mix until well blended.
6. Meanwhile, process kale until finely chopped. Remove batter bowl from microwave and stir in kale.
7. Microwave, covered, on HIGH 2-3 minutes until hot, stirring halfway through cooking. Remove from microwave. Pour dip into bread bowl.
8. Lean lid against bread bowl. Bake 13-15 minutes or until dip is heated through and top is golden brown.

Yield: 28 servings

U.S Nutrients per serving (about 2 tbsp/30 mL dip and 4 bread cubes): Calories 150, Total Fat 7 g, Saturated Fat 2 g, Cholesterol 10 mg, Carbohydrate 15 g, Protein 6 g, Sodium 290 mg, Fiber 1 g