



Artichoke Dip with Double Cream Chive

8 min prep, 20 min cook, 4-6 servings, vegan

- 2 Tablespoons **Miyoko's** european style cultured vegan butter
- 1 onion, diced small
- Pinch of salt
- 32 ounces marinated artichoke hearts, drained and chopped
- 1 wheel **Miyoko's** classic double cream chive cheese

Instructions

1. Heat the butter on medium-low in a deep skillet or wide saucepan and add onion. Sprinkle with a pinch of salt and sauté the onion until translucent and tender. Add the artichoke hearts and stir.
2. Now break up the cheese wheel and add to the pan, stirring to combine all. Heat the mixture, stirring, until it is piping hot and melted.
3. Serve hot with bread or crackers.

*You can leave this as a chunky dip, or you can use an immersion blender or food processor and process briefly to a texture of your liking.

INDEPENDENT
Choice[™]