

SPINACH & VIDALIA DIP



INGREDIENTS

- 3 tablespoons (1 1/2 oz.) salted butter
- 4 cups chopped Vidalia or other sweet onions (2 large)
- 1 (5-oz.) pkg. fresh baby spinach, coarsely chopped
- 1 teaspoon kosher salt, divided
- 1/2 teaspoon black pepper, divided
- 1 (16-oz.) container sour cream
- 2 tablespoons chopped fresh chives

DIRECTIONS

1. Melt butter in large nonstick skillet over medium; add onions stirring often until golden, 20 to 30 minutes.
2. Gradually add spinach, stirring just until wilted, about 1 minute.
3. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper.
4. Remove from heat, and let stand 30 minutes.
5. Stir together onion and spinach mixture, sour cream and chives in a medium bowl.
6. Stir in the remaining 1/2 teaspoon salt and 1/4 teaspoon pepper.
7. Cover and chill 30 minutes or up to 2 days.



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