

# WHITE CHICKEN CHILI DIP



Featuring Kettle Cuisine's White Chicken Chili with Cilantro

**GF** GLUTEN FREE

## INGREDIENTS:

1.5 cup	White Chicken Chili with Cilantro
2 oz	Red Bell Pepper, diced
2 oz	Yellow Bell Pepper, diced
1 oz	Red Onion, diced
1 oz	Scallion, sliced into rings
1 tbsp	Cilantro, finely chopped
2 oz	Greek-style yogurt
	Sea Salt, to taste
	Fresh Black Pepper, to taste

## OPTIONAL GARNISHES:

Tortilla Chips, Corn Tortillas, Lime Wedges, Jalapeno Slices

## METHOD OF PREPARATION:

1. Combine all ingredients in a microwave-safe container
2. Place container in microwave and cook on high for one minute
3. Carefully remove container from microwave, and stir (using caution as the container may be hot)
4. Return container to microwave and cook on high for an additional minute or until hot
5. Carefully remove container from microwave, and stir again (using caution as the container may be hot)
6. Place container or transfer dip to a serving bowl on a heatproof plate
7. Serve with chips and additional garnishes as desired

*\* No microwave or have a little bit more time? You can also heat this dip in a saucepan on the stove top*

To learn more please contact us.

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