

# SPINACH DIP - PREPPED

06/13/2017

**Yield:** 12 cups

**Shelf Life:** 4 days

**Equipment:** Chef knife, mixing bowl, chub scraper, dry measuring cup, liquid measuring cup, whisk, rubber spatula, 1/6 pans with lids

## Ingredients

1 chub	Taste Buds Spinach Base
1 cup	<a href="#">Garlic - Roasted Pureed</a>
2 vz.	Zea Garlic Hot Sauce
2 cups	Mozzarella/Provolone Blend
6 wz.	Fresh Spinach

## Procedure

1. Empty the spinach base into a mixing bowl.  
**NOTE: Be sure to use a chub scraper on the chub of spinach base.**
2. Add the garlic and hot sauce to the mixing bowl.
3. Mix well with a whisk, ensuring even distribution of ingredients.
4. Add the cheese and spinach to the mixing bowl.
5. Mix well with a whisk, ensuring even distribution of ingredients.
6. Transfer to 1/6 pans with lids, and store refrigerated.  
**NOTE: Be sure to scrape the sides of the bowl with the spatula.**
7. Label, Date, and Rotate.

C: Pale creamy green with visible dark green specks and spinach

T: #5 on flowability scale with visible chunks

F/A: Garlic, cheesy, spinach aroma; Salt, cheese, spinach, garlic habanero flavor  
Light pepper glow

HR: 1/3 pan; Refrigerated

SL: 4 days