



THE QUEEN OF HEARTS
ACADEMY

ROASTED SQUASH DIP

Ingredients

1 ½ cups roasted or mashed
leftover squash
2 tbsp light cream cheese
1/2 tsp Roasted Garlic
Seasoning Paste
1/8 tsp cayenne pepper

1 tbsp lemon juice
1/8 tsp salt
2 tsp finely chopped chives
1 tsp olive oil
2 tbsp slivered almonds, toasted

Directions

Step 1: In a blender or food processor, purée squash, cream cheese, garlic paste, cayenne, lemon juice and salt on medium-high until smooth, scraping down sides as needed. Transfer purée to a small bowl and garnish with chives, olive oil and almonds.

*A Party
Favorite*

