

Hearts Of Palm Spinach Nachos

- 1 package frozen chopped spinach, thawed, drained
- 1 14-oz can hearts of palm, drained, coarsely chopped
- 2 T butter
- 3 cloves garlic, minced
- 1 c grated Parmesan cheese (2 oz)
- 1 c grated Manchego cheese (2 oz)
- 1/4 c crumbled feta cheese
- 1/4 c mayonnaise
- 1 c 2% plain yogurt
- freshly ground black pepper
- tortilla chips

In a small pot, sauté butter and garlic, stirring for 30 seconds until fragrant. Add spinach, hearts of palm, cheese, mayonnaise, yogurt and pepper, stirring to combine.

Add 2 cups of water to a medium-sized pot. Place the small pot with the spinach dip inside the larger pot. Heat over medium heat for 15 minutes, lifting the small pot occasionally to stir. Serve over a bed of tortilla chips for a full on nacho experience or next to a bowl of chips as a party dip.

Jittery Cook