

Baked Fontina Dip

Ingredients

- 1 bag Stacy's® Parmesan Garlic & Herb Pita Chips
- 1 ½ lbs Italian Fontina, rind removed and cut into cubes
- 6 garlic cloves, minced
- 1 tbsp thyme, chopped
- 1 tsp rosemary, chopped
- 3 tbsp olive oil
- Pinch of salt and pepper



PREP
TIME
5 min

COOK
TIME
5 min

TOTAL
TIME
10 min

SERVINGS
6-8

How to make it

1. Turn on oven broiler.
2. Spread cheese out in the bottom of a cast iron pan. Drizzle olive oil over the cheese.
3. Mix together the garlic and herbs separately and sprinkle the mixture evenly over the cheese.
4. Add pinch of salt and pepper over the top of mixture.
5. Bake for 5-7 minutes, until the cheese is bubbly and melted. Remove the dip from the oven and carefully transfer to serving dish.
6. Serve immediately with Stacy's® Parmesan Garlic & Herb Pita Chips.

Made with



Stacy's® Parmesan Garlic & Herb Pita Chips