

A photograph of a spicy garlic pickle dip. The main platter is a white oval dish containing a small white bowl with a blue interior filled with the dip. The dip is a thick, white, creamy mixture with visible green herbs and dark blue cheese. Surrounding the bowl are several whole baby carrots, sliced celery sticks, and a pile of golden-brown, round crackers. In the foreground, a smaller white oval dish shows a close-up of a cracker topped with the dip, accompanied by a carrot and a celery stick. The background shows a stack of white plates with blue rims. The entire scene is set on a dark, textured wooden surface.

**SPICY GARLIC
PICKLE DIP**



SPICY GARLIC PICKLE DIP

Prep Time: 10 min. plus refrigerating | Makes: 16 servings, 2 Tbsp. each

WHAT YOU NEED

- 1 cup HEINZ® Spicy Garlic Pickle Chips with 1 Tbsp. pickle juice
- 1 pkg. (8 oz.) PHILADELPHIA® Cream Cheese, softened
- 1/2 cup BREAKSTONE'S® or KNUDSEN® Sour Cream



MAKE IT

Chop pickles; mix with pickle juice and remaining ingredients until blended.

Refrigerate 30 min.

SUBSTITUTE:

Prepare using HEINZ® Sweet & Spicy Pickle Chips.

Nutrition Information Per Serving: 70 calories, 6g total fat, 3.5g saturated fat, 0g trans fat, 25mg cholesterol, 85mg sodium, 2g carbohydrate, 0g dietary fiber, 2g sugars, 1g protein, 4%DV vitamin A, 0%DV vitamin C, 2%DV calcium, 0%DV iron.

PEACE, PROSPERITY AND PICKLES