Artichoke & Tomato Dip

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Servings: 8

1 can (14.5 ounce) artichoke hearts, drained and chopped 1 1/2 cups Parmesan cheese, grated 1 cup fat-free mayonnaise 1 can (28 ounce) diced tomatoes in rich tomato juice, drained 1 cup green onions, sliced pita bread triangles Preparation Time: 10 minutes Cook Time: 25 minutes

Preheat the oven to 350 degrees.

In a bowl, combine the artichoke hearts, cheese and mayonnaise. Mix well. Spoon into a nine-inch pie plate.

Bake for 20 to 25 minutes or until lightly browned.

Sprinkle with the diced tomatoes.

(You may prepare one day in advance and store, covered, in the refrigerator. Bake just before serving.)

Per Serving (excluding unknown items): 101 Calories; 5g Fat (39.9% calories from fat); 7g Protein; 9g Carbohydrate; 1g Dietary Fiber; 12mg Cholesterol; 671mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 1/2 Fat; 1/2 Other Carbohydrates.

Appetizers

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101	Vitamin B6 (mg):	trace
39.9%	Vitamin B12 (mcg):	.2mcg
33.6%	Thiamin B1 (mg):	trace
26.5%	Riboflavin B2 (mg):	trace
5a	Folacin (mcg):	14mcg
· ·	Niacin (mg):	trace
	Caffeine (mg):	0mg
ıg	Alcohol (kcal):	0
trace	% Pofuso	በ በ%
12mg		
	39.9% 33.6% 26.5% 5g 3g 1g trace	39.9% Vitamin B12 (mcg): Thiamin B1 (mg): 26.5% Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):

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Carbohydrate (g):	9g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg):	1g 7g 671mg 116mg	Grain (Starch): 0 Lean Meat: 1 Vegetable: 1/2
Calcium (mg): Iron (mg):	220mg trace	Fruit: 0 Non-Fat Milk: 0 Fat: 1/2
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	1mg 3mg 170IU 38RE	Other Carbohydrates: 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving			
Calories 101	Calories from Fat: 40		
	% Daily Values*		
Total Fat 5g	7%		
Saturated Fat 3g	14%		
Cholesterol 12mg	4%		
Sodium 671mg	28%		
Total Carbohydrates 9g	3%		
Dietary Fiber 1g	4%		
Protein 7g			
Vitamin A	3%		
Vitamin C	6%		
Calcium	22%		
Iron	2%		

^{*} Percent Daily Values are based on a 2000 calorie diet.