

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Pumpkin Parmesan Dip

Yields: About 1 3/4 cups

INGREDIENTS:

- 1 clove garlic, minced
- 1 tsp. garlic powder
- 8 ounces cream cheese, softened
- 3/4 cup pumpkin puree
- 3/4 cup shredded Parmesan cheese
- 1 tsp. finely chopped fresh sage
- 1 tsp. dried sage
- 1/4 tsp. ground black pepper
- 1/4 tsp. paprika
- 1 Tbs. honey
- Sriracha for drizzling (optional)
- Chopped walnuts (optional)
- Crackers or pita chips for serving



DIRECTIONS:

- ♥ Whisk all ingredients (except Sriracha and walnuts) together in a medium bowl until very well combined.
- ♥ Refrigerate at least one hour (or up to 3 days).
- ♥ Add Sriracha and/or chopped walnuts before serving.
- ♥ Serve with crackers or pita.

Compliments of Eat Your Heart Out Edibles

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