



Holiday Vegetable Tree with Spinach Dip

Ingredients:

- Large fresh broccoli stalk, stalk removed, leaving florets
- 2 carrots, sliced into sticks
- 1 pint grape tomatoes
- 1 large yellow bell pepper
- 1 package of sugar snap peas or edamame (baby soybeans)

Directions:

- On a large rectangular platter or cookie sheet lined with foil, outline a Christmas tree shape using the sugar snap peas.
- Using sliced carrots, create the trunk of the Christmas tree.
- Fill in the outline of the tree and cover the tops of the carrots with the broccoli florets.
- Strategically place grape tomatoes around the tree to resemble ornaments. Finding "holes" in the broccoli will hold the tomatoes in place.
- Slice a large side of the yellow pepper and using a cookie cutter (or carve with a knife) cut a star out and place at the top of the tree.
- Make the Spinach Dip below to serve with raw vegetable tree.

Yield: 1 tree



Spinach Dip

Ingredients:

- 1 pkg. (10 oz.) frozen chopped spinach, thawed & drained
- 1½ cups sour cream
- 1 cup real mayonnaise
- 1 pkg. (1.4 oz.) vegetable soup and recipe mix
- 1 can (8 oz.) water chestnuts, drained & chopped (optional)
- 3 green onions, chopped

Directions:

- In medium bowl, combine all ingredients.
- Cover; chill.
- Serve with fresh vegetables, crackers or chips. Garnish as desired.

Yield: about 3 cups