

Item # 278110

Desc: Sun Dried Tomato & Basil Dip Mix

<b>Nutrition Facts</b>			
Serving Size 2 tbsp.(prepared)(30g)			
Servings Per Container Varied			
Amount Per Serving			
<b>Calories 60</b>		Calories from Fat 30	
		% Daily Value*	
<b>Total Fat</b>	3 g		5 %
Saturated Fat	2 g		10 %
Trans Fat	0g		
<b>Cholesterol</b>	10 mg		4 %
<b>Sodium</b>	510 mg		21 %
<b>Total Carbohydrate</b>	7 g		2 %
Dietary Fiber	1 g		2 %
Sugars	3 g		
<b>Protein</b>	2g		
Vitamin A	20%	Vitamin C	8%
Calcium	4%	• Iron	4%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

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**278110 Sun-Dried Tomato & Basil Dip**

Ing: Tomato (with silicon dioxide), Sugar, Salt, Dextrose, Parmesan Cheese (part skimmed cow's milk, cheese culture, salt, rennet), Sun-Dried Tomatoes (with sulfur dioxide), Roasted Garlic, Paprika, Food Starch-Modified, Sweet Basil Leaves, Garlic, Black Pepper, Expeller Pressed Canola Oil, Silicon Dioxide.

\*\*Contains: Milk Ingredients.

\*\*Good Manufacturing Practices are used to sequence ingredients in our production facility that also processes products containing peanuts, tree nuts, soy, fish, milk, egg, crustacean shellfish and wheat ingredients.

Product information/materials may change. Refer to the package or call for updates.

**Sun-Dried Tomato & Basil Dip Mix**

5 Tbsp. Sun-Dried Tomato & Basil Dip Mix  
3 Tbsp. Warm Water  
8 oz Sour Cream

Mix the water and powder together and let set for 5 minutes; add the sour cream and refrigerate for 20 or more minutes. Serve.

**Classic "Bruschetta" Bread Spread**

1/2 cup warm water  
5 Tbsp. Sun-Dried Tomato & Basil Dip Mix  
1/4 cup Olive Oil  
1/2 loaf of Italian Bread  
Mozzarella or Grated Parmesan Cheese (option)  
Mix water and dip mix, let sit for 5 minutes. Add the oil and stir well. Spread the sauce on top of the bread and sprinkle with cheese. Bake at 350 for 10-15 minutes.