



RECIPE BASKET

Creamy Chipotle Roasted Pepper Pinwheels

Add some spice to this easy and delightfully different appetizer.

Ingredients:

8-ounce package cream cheese

¼ cup D&Co. Kitchen Creamy Chipotle Dip or more to taste

4 flour tortillas

6 bell peppers, assorted colors

Directions:

Preheat the oven to 500° F. Cut the peppers into quarters. Remove the seeds and the membranes. Roast the peppers until the skin blisters and turns black. Remove from oven and cover with plastic or a tea towel, or place in a paper bag until cool. The skin should peel away from the peppers easily when cooled.

Cut into quarter-inch pieces. Spread a layer of cream cheese onto tortillas and then add a layer of D&Co. Kitchen Creamy Chipotle Dip on top of the cream cheese.

Hint: Leave one edge of tortilla empty. When you roll the tortilla the cream cheese and Creamy Chipotle Dip will spread onto the edge.

Top each tortilla with the chopped roasted peppers. Roll each tortilla like a jellyroll.

Let sit in refrigerator about one hour to firm up the wrap. Slice the rolls into 1 to 1½-inch thick pieces. Place on a serving platter. Serve chilled.

Creamy Chipotle Salsa Dip

Tested & Tasted by Theresa Flood, Independent Dresden & Company Proprietor

Ingredients:

16-ounces salsa, well-drained (store or homemade)

2 tablespoons D&Co. Kitchen Creamy Chipotle Dip or more to taste

Directions:

Mix well-drained salsa and D&Co. Creamy Chipotle Dip in the American Potters' Collection Small Bowl. Chill for 1-2 hours and serve with toasted bruschetta bread or tortilla chips.



RECIPE BASKET

Creamy Chipotle Smashed Potatoes

Enjoy the spicy flavors and creamy textures of this simple side dish.

Ingredients:

- 2 pounds potatoes, peeled and cubed
- 1 teaspoon ground black pepper
- 1 tablespoon salt
- 2 tablespoons softened butter
- ½ cup shredded cheddar cheese
- ½ cup D&Co. Kitchen Creamy Chipotle Dip or more to taste
- ¼ cup chopped fresh cilantro

Directions:

Place the potatoes in a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover and simmer until tender, about 20 minutes. Drain and allow to dry for 1-2 minutes.

Return the potatoes to the pot, and mash with the black pepper, salt and butter until smooth. Fold in the cheddar cheese and D&Co. Kitchen Creamy Chipotle Dip until the cheese has melted. Stir in the cilantro.