

RECIPE | TOMATOES



# BAKED CHEDDAR TOMATO ARTICHOKE DIP



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**40 min**

**15 min** | **25 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 1 lb** Pure Flavor® Luna® Sweets Cocktail Tomatoes, quartered
- 1 cup** cheddar cheese, shredded
- ½ cup** Greek yogurt, room temperature
- ½ cup** light sour cream
- ½ cup** water-packed artichokes, drained & chopped
- 1½ tsp** pesto
- ¼ tsp** red pepper flakes
- ¼ tsp** fresh ground pepper

## DIRECTIONS

- 1** Preheat oven to 350 °F.
- 2** In a medium bowl combine yogurt and sour cream until smooth. Stir in cheddar cheese, artichokes, tomatoes, pepper flakes, and pepper. Then, stir in pesto.  
  
Spoon into a shallow baking dish. Bake for 25 minutes or until warmed through and bubbling around the edges.
- 3** Serve with corn tortillas, pitas or grilled sourdough bread.