



# FIESTA ONION DIP MIX RECIPES

## Fiesta Onion Chicken Salad

### INGREDIENTS:

1 pound cooked chicken, chopped or shredded (may use chicken breast, thigh, rotisserie, pre-cooked frozen, or thawed)

1 tin (1.10oz) JUF Fiesta Onion Dip Mix—start with ½ tin then add to taste

½ cup chopped celery or cucumber, peeled and seeded (or both!)

¾ cup mayonnaise (may use more or less per personal preference)

### INSTRUCTIONS:

Mix all ingredients together. Refrigerate for 1 hour prior to serving. May be served with crusty artisan bread, croissants, English muffins or crackers.

## Fiesta Onion Dip Macaroni Salad

### INGREDIENTS:

1lb box macaroni

1½ - 2 cups mayonnaise

1 tin (1.10oz) JUF Fiesta Onion Dip Mix—start with ½ tin and then add to taste

8oz extra sharp cheddar cheese, cubed

4oz mozzarella cheese, cubed

6oz genoa salami, sliced ½ inch thick, cubed

6oz sandwich pepperoni, sliced ½ inch thick, cubed

1 can (3.8oz) sliced black olives, well drained

### INSTRUCTIONS:

Boil macaroni in liberally salted water until tender, but not mushy. Drain well, rinse with cold water, drain well again and place in large bowl. Add the remaining ingredients, mixing well. Refrigerate for at least 1 hour prior to serving.



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## Fiesta Onion Spinach Artichoke Dip

### INGREDIENTS:

8oz cream cheese, softened

1 cup mayonnaise

1 tin (1.10oz) JUF Fiesta Onion Dip Mix

1 package (10oz) frozen chopped spinach, thawed and well-drained

1 can (14oz) artichoke hearts, drained and chopped

12oz shredded mozzarella cheese

12oz shredded extra sharp cheddar cheese

### INSTRUCTIONS:

Preheat oven to 350°F. Mix all ingredients well and placed in large casserole dish. Bake uncovered until top is lightly browned and bubbly. Serve with crusty artisan bread, crackers, or tortilla chips.