



# Salami Chips with Muffuletta Dip

## INGREDIENTS

1 (3-oz.) pkg. Culinary  
Tours Milano salami slices  
1 (7-oz.) container  
refrigerated muffuletta  
bruschetta, drained  
½ cup Hy-Vee mayonnaise  
½ cup Hy-Vee sour cream  
Italian parsley, for garnish,  
if desired

## PREPARATION

- 1** Preheat oven to 350°. Arrange salami slices in a single layer in a rimmed baking pan. Bake for 12 minutes or until edges are lightly browned. Remove from oven and press slices between layers of paper towels to remove excess oil; cool.
- 2** Stir together muffuletta bruschetta, mayonnaise, and sour cream. Transfer mixture to a 1-quart. baking dish.
- 3** Bake for 30 minutes or until hot and bubbly; cool slightly before serving. Garnish with Italian parsley, if desired.

## NUTRITION FACTS

Calories: 110  
Total Fat: 11g  
Saturated Fat: 3g  
Trans Fat: 0g  
Cholesterol: 10mg

Sodium: 350mg  
Carbohydrates: 1g  
Fiber: 0g  
Sugar: 1g  
Protein: 2g