

## Hot Four Cheese Dip

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### Ingredients

- 2 - 8 oz packs of cream cheese
- 2/3 cup mayo
- 1 garlic clove
- 1/2 cup shredded Monterrey Jack cheese
- 2/3 cup Mozzarella cheese
- 1/2 cup shredded white cheddar cheese
- 1/2 cup fresh grated Asiago cheese more for topping
- 1/4 cup diced fresh chives
- 2 Tbsp fresh minced parsley
- Salt to taste

### Steps

1. Preheat the oven to 375 and make sure your cast iron skillet (10-inch) is well seasoned. You can use a 9-in round, an 8x8, or a 9x9 baking dish if you don't have a cast iron skillet, just make sure to lightly grease it.
2. In a medium mixing bowl, beat cream cheese until smooth and light. Scrape sides and bottom of the bowl and add mayo. Beat until all combined.
3. Fold in cheeses, chives, parsley, grated or pressed garlic, and salt. Mix until all evenly incorporated.
4. Spread mixture in a baking dish evenly and top off with more grated Asiago cheese.
5. Bake for 17-20 minutes. You can turn on broil for a few seconds if you want a golden brown top but make sure to keep an eye on it.

