

# EASY MARDI GRAS HOT MUFFULETTA DIP

## Ingredients

- 6 oz pitted green olives
- 1/2 cup roasted red pepper
- 1/2 cup giardiniera
- 8 oz cream cheese, softened
- 1 teaspoon garlic powder
- 1 cup salami, cut into small cubes
- 4 oz provolone cheese, cut into small cubes
- 1 tablespoon grated mozzarella cheese
- 1 teaspoon fresh parsley, finely minced for garnish

## Directions

1. Preheat the oven to 350 degrees F.
2. Place the olives, roasted red pepper, and drained giardiniera (discard pickles if there are any) in a food processor fitted with a steel blade and process until everything is coarsely chopped.
3. Place this mixture in a bowl along with the softened cream cheese, salami, and provolone cheese and mix well to combine.
4. Pour this mixture in an oven-safe dish that has been sprayed with non-stick cooking spray and top with the mozzarella cheese.
5. Bake for 25-30 minutes or until the cheese is melted and bubbling.