

Here is a Haney Farmers Market marketday recipe you might want to try. What makes this dip so special? Well, it's got everything you need in a dip – major creaminess, cheesiness (I used Happy Days Goat's Cheese Cheddar), a kick of flavor from The Chef's Nose Spices (try "The Vegetarian") and of course, broccoli overload, in season right now. And when you take a slice of freshly baked, crusty bread from A Bread Affair and dip that into the piping hot mixture, it is absolute perfection. For an extra zing, try a seasoned salt from The Flour Girl.
#haneyfarmersmarket #foodiefriday

Hot Broccoli Dip

2 tsp. (10 mL) olive oil
4 tbsp. (60 mL) Panko*
8 oz. (250 g) cream cheese, at room temperature
2 1/2 cups (625 mL) market fresh broccoli florets
3/4 cup ((175 mL) shredded Happy Days Goat's Cheese Cheddar, divided
1/2 cup (125 mL) sour cream
4 tbsp. (60 mL) grated Parmesan
4 tbsp. (60 mL) milk
1 tbsp. (15 mL) The Chef's Nose Spice (I used 'The Vegetarian')
Salt and freshly ground black pepper, to taste

Preheat oven to 375 F (190 C). Lightly oil or coat with nonstick spray a 9-inch (23 cm) baking dish that can go from oven to table.

Heat olive oil in a medium skillet over medium high heat. Add Panko and cook, stirring, until browned and toasted, about 3 minutes; set aside.

In a large bowl, combine cream cheese, broccoli, 1/2 cup of the shredded goat's cheddar, sour cream, Parmesan, milk, Chef's Nose Spice and season with salt and pepper, to taste. Spread broccoli mixture into the prepared baking dish, sprinkle with remaining 1/4 cup goat's cheddar. Place into oven and bake until bubbly, about 20-25 minutes.

Serve immediately sprinkled with toasted Panko.

*Panko is a Japanese-style breadcrumb and can be found in the Asian section of your local grocery store.