



Ingredients

- 2 cans (14 oz/400 mL) water-packed artichokes, drained
- 6-8 garlic cloves
- 1 cup (250 mL) [homemade mayonnaise](#) or store bought avocado oil mayonnaise
- 1 cup (250 mL) freshly grated Parmesan cheese
- 1 cup (250 mL) grated Emmenthal or sharp Swiss cheese
- 2 tbsp (3 mL) freshly squeezed lemon juice
- ½-1 cup (125-250 mL) grated Asiago cheese

Instructions

1. Preheat oven to 375°F (190°C).
2. Combine all ingredients except Asiago cheese in a food processor and blend until well mixed.
3. Pour into an ovenproof casserole dish. Sprinkle with grated Asiago cheese.

4. Bake until hot and bubbly, approximately 25 minutes. Remove from oven.
5. Serve with bread, crackers, or vegetables.

Makes 3 cups (750 mL).