

Creamy Olive Dip

From Pooja Lodhia



Ingredients:

1 Jar (6.75 oz.) GOYA Manzanilla Olives Stuffed with Pimientos, drained and finely chopped (about 3 cups)

2 Pkgs. (8 oz. each) Cream Cheese, at room temperature

½ Cup GOYA® Mayonnaise

½ Small Onion, finely chopped (about ½ cup)

1 Tsp. GOYA® Sazonador Total

2 Tbsp. finely chopped Chives, divided

Instructions:

- In medium bowl, using whisk, beat together cream cheese and mayonnaise until smooth.
- Stir in olives, onions, Sazonador and 1 tbsp. chives.
- Transfer dip to refrigerator; chill until cold and firm, about 30 minutes.
- Sprinkle dip with remaining chives. Serve with crackers or vegetables.