Score a Touchdown with this Tampa Cuban Dip

Ingredients

1 package fat free cream cheese at room temperature (8oz)

Small container of fat free sour cream (16oz)

1 container of ham lunchmeat, cut into small pieces (9oz)

4 slices of salami lunch meat, cut into small pieces 6 slices of swiss cheese, cut into small pieces

1 envelope Lipton® Recipe Secrets® Onion Soup Mix

For Garnish: Drizzle of Yellow Mustard and Chopped Pickles

Instructions

Preheat oven to 400 °F. In a large bowl, mix cream cheese, sour cream and Lipton® Recipe Secrets® Onion Soup Mix until blended. Then mix in remaining ingredients, reserving pickles and mustard for garnish. Spread mixture evenly into a small casserole dish. Bake for 25 minutes. Remove, cool moderately and then top with garnishes as desired. Serve with slices of thick bread.

http://homemakinghacks.com/2015/10/cuban-sandwich-dip.html