Spinach Artichoke Dip

A warm, creamy dip with spinach, tender artichokes and a golden layer of cheese. Serve it straight from the oven with chips or toasted bread.



SERVES

8

PREP

15 min

COOK / ASSEMBLY

20-25 min

Ingredients

- 8 oz cream cheese, softened
- ½ cup sour cream
- ¼ cup mayonnaise
- 10 oz frozen chopped spinach, thawed and squeezed dry
- 14 oz artichoke hearts, drained and chopped
- 2 cloves garlic, minced
- 1 cup shredded mozzarella
- ½ cup grated Parmesan
- Black pepper, to taste

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How to Make It

1. Heat the oven to 375°F. Stir the cream cheese, sour cream and mayonnaise until smooth.

2. Fold in the spinach, artichokes, garlic, mozzarella, Parmesan and black pepper.

3. Spoon into a small baking dish. Bake 20-25 minutes, until hot and bubbling. Rest 5 minutes and serve warm.

Jane's Note

Squeeze the thawed spinach very dry so the dip stays thick and creamy.

Serving & Storage

Refrigerate in a sealed container for up to 4 days.