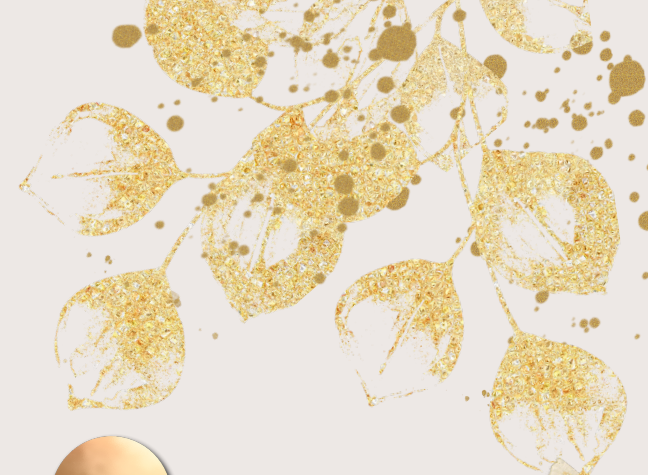


Brie & Spinach & Artichoke Dip



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Prep Time 10 minutes
Overall Time : 30 minutes

*** Ingredients ***

1 (8-oz.) wheel of Brie- without the Rind and
Chopped

1/2 cup Chopped Artichoke Hearts

1/3 cup Frozen Spinach, drained and thawed
OR

2 cups of Fresh Spinach

1 Shallot- Fined Chopped

1 Tea spoon of Minced Garlic OR Garlic
Paste

Herbs (Rosemary and Basil), Fresh- Finely
Chopped or Tube (Paste)

Salt and Ground Black Pepper To Taste
Olive Oil

1/3 cup White Wine
Sharp Knife



*** Instructions ***

1. Prepare the Brie: Using a sharp knife, carefully scrape off the Rind from all sides of the Brie cheese. Dice the Brie into small pieces.
 2. Sauté Vegetables: Heat the olive oil in an oven-safe skillet over medium heat. Add the shallots and garlic and sauté for 2-3 minutes, until softened. Add the wine & stir in the artichoke hearts and spinach and cook until the spinach is wilted, about 3-5 minutes.
 3. Season: Add salt, pepper, and your chosen herbs.
 4. Combine and Bake: Add the diced Brie to the skillet and stir gently to combine. Transfer the skillet to a preheated oven at 375°F (190°C) and bake for 10-15 minutes, or until the cheese is melted and bubbly.
 5. Serve: Serve warm with crackers, pita bread, or tortilla chips.
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**** Tips and Variations ****

- ** For a richer flavor, use a combination of butter and olive oil.**
- ** Add a splash of white wine or chicken broth to the skillet while sautéing the vegetables for extra moisture.**
- ** Feel free to experiment with different herbs and spices to customize the flavor.**
- ** If you don't have an oven-safe skillet, you can use a regular skillet and transfer the mixture to an oven-safe baking dish before baking.**
- ** Recommended wines to serve with.**
The acidity of these dry white wines complements the creamy texture of Brie: Sauvignon Blanc, Pinot Gris, Chenin Blanc, and Grüner Veltliner.

