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## Spinach and Artichoke Dip

**Creamy, cheesy, and downright addictive**, this Spinach and Artichoke Dip is the ultimate comfort food appetizer. It's packed with tender spinach, marinated artichokes, and a rich blend of cream cheese, sour cream, and melted mozzarella—baked until golden and bubbly. Want to wow the crowd? **Serve it in a warm, crusty bread bowl** for that extra presentation (and a built-in dipper). Whether it's game day, a holiday, or just a cozy night in, this dip always disappears fast.

### Ingredients

- 1 tbsp olive oil
- 1 clove garlic, minced
- 2 cups fresh spinach, chopped (or 1 cup frozen, thawed and squeezed in a cheesecloth to remove liquid)
- 1 can (14 oz) artichoke hearts, drained and chopped
- 8 oz cream cheese, softened
- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 1/2 cup shredded mozzarella cheese
- 2/3 cup grated Parmesan cheese
- Kosher or sea salt and black pepper, to taste
- Chives, finely cut for presentation (optional)

### Instructions

#### 1. Preheat Oven

Preheat your oven to 375°F (190°C).

**2. Cook the Spinach**

Heat olive oil in a skillet over medium heat. Add garlic and sauté for about 30 seconds, then stir in the spinach. Cook until wilted (or heated through if using frozen), then remove from heat.

**3. Mix the Dip**

In a medium bowl, combine cream cheese, sour cream, and mayonnaise. Stir until smooth. Add in the cooked spinach, chopped artichokes, mozzarella, Parmesan. Season with salt and black pepper to taste.

**4. Bake**

Transfer the mixture to a small baking dish. Bake for 20–25 minutes, until hot and bubbly. If you like a golden top, broil for the last 2–3 minutes.

**5. Let Sit and Serve**

Sprinkle cut chives on top (if using) and cover with foil and let dish sit for 5 minutes before serving. Serve warm with toasted bread, crackers, tortilla chips, fresh veggies or in a warm crusty bread bowl.