



## Spinach-and-Artichoke Dip

Best Appetizer. This warm, creamy, cheesy dip appears frequently at staff gatherings. People make it time and again because it's tasty and a snap to prepare. Assemble up to two days ahead, and bake just before serving.

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Yield: 5 1/2 cups (serving size: 1/4 cup dip and about 6 chips)

**my**  
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### Ingredients

2 cups (8 ounces) shredded part-skim mozzarella cheese, divided

1/2 cup fat-free sour cream

1/4 cup (1 ounce) grated fresh Parmesan cheese, divided

1/4 teaspoon black pepper

3 garlic cloves, crushed

1 (14-ounce) can artichoke hearts, drained and chopped

1 (8-ounce) block 1/3-less-fat cream cheese, softened

1 (8-ounce) block fat-free cream cheese, softened

1/2 (10-ounce) package frozen chopped spinach, thawed, drained, and squeezed dry

1 (13.5-ounce) package baked tortilla chips (about 16 cups)

### Preparation

Preheat oven to 350°. Combine 1 1/2 cups mozzarella, sour cream, 2 tablespoons Parmesan, and next 6 ingredients (through spinach) in a large bowl; stir until well blended. Spoon mixture into a 1 1/2-quart baking dish. Sprinkle with remaining 1/2 cup mozzarella and remaining 2 tablespoons Parmesan. Bake at 350° for 30 minutes or until bubbly and golden brown. Serve with tortilla chips.

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