

Spinach and Artichoke Dip

Ingredients

Frozen chopped spinach	10 oz.	Parmesan, grated	2 oz.
Artichoke hearts	1 (14 oz.) can	Mozzarella, shredded	$\frac{1}{4}$ cup
Butter	2 Tbsp.	Salt	$\frac{1}{4}$ tsp.
Garlic cloves	2	Black pepper	$\frac{1}{4}$ tsp.
Cream cheese, softened	4 oz.	Red pepper flakes	pinch
Mayonnaise	$\frac{1}{2}$ cup		

Directions

Preheat oven to 350°F — Thaw **spinach** and squeeze dry aggressively; set aside in *Medium Bowl #1* — Drain and rough chop **artichoke hearts**; set aside in *Medium Bowl #2* — Mince **garlic**; set aside in *Small Bowl #1* — Soften **cream cheese** at room temperature — Shred **mozzarella**; set aside in *Small Bowl #2* (topping)

1. Melt **butter** in a large skillet over medium-high heat. Add squeezed **spinach**, breaking up clumps. Cook for *5-7 minutes*, stirring occasionally, until **spinach** begins to brown and any remaining moisture evaporates.
2. Add minced **garlic** (*Small Bowl #1*) and cook for *1 minute* until fragrant. Add chopped **artichoke hearts** (*Medium Bowl #2*) and cook for *2-3 minutes* more. Remove from heat and let cool slightly.
3. In *Large Bowl #1*, combine softened **cream cheese**, **mayonnaise**, **Parmesan**, $\frac{1}{4}$ tsp. **salt**, $\frac{1}{4}$ tsp. **black pepper**, and a pinch of **red pepper flakes** until smooth.
4. Fold in the cooled **spinach** and **artichoke** mixture until evenly distributed.
5. Transfer to a 1-quart baking dish and top with shredded **mozzarella** (*Small Bowl #2*).
6. Bake for *25-30 minutes* until bubbly and golden brown on top.
7. Let rest for *5-10 minutes* before serving.

Equipment Required

- 1-quart baking dish (ceramic or glass)
- Large skillet or sauté pan
- Large mixing bowl
- Cutting board and sharp knife
- Measuring cups and spoons
- Rubber spatula or wooden spoon
- Kitchen towel or cheesecloth (for squeezing spinach)
- Colander (for draining artichokes)

Mise en Place

- Thaw **frozen spinach** overnight in refrigerator or use microwave defrost
- Remove **cream cheese** from refrigerator at least *1 hour* before starting
- Squeeze **spinach** as dry as possible - this is critical for texture
- Drain **artichoke hearts** thoroughly and chop before cooking
- Have all ingredients measured and ready before starting

Ingredient Tips

- Use artichoke hearts packed in water rather than marinated varieties
- Frozen chopped spinach works better than whole leaf for this recipe
- The key to success is aggressively squeezing the **spinach** - wrap in kitchen towel and twist hard
- Full-fat dairy products yield the best texture and flavor
- Freshly grated **Parmesan** provides better flavor than pre-grated

Preparation Tips

- Don't skip the browning step - caramelized **spinach** adds deep, nutty flavor
- Watch for golden bits forming on the **spinach** - that's where the flavor develops
- Let vegetables cool slightly before mixing with dairy to prevent separation
- Rough chop **artichokes** for better texture - avoid fine chopping
- If top browns too quickly during baking, cover loosely with foil

Make Ahead & Storage

- Can be assembled up to *24 hours* in advance and refrigerated
- If made ahead, bring to room temperature for *30 minutes* before baking
- This recipe reheats exceptionally well without separation
- Leftovers can be refrigerated for up to *4 days*
- Reheat in *325°*F oven until warm, about *15-20 minutes*, or microwave and stir

Serving Suggestions

- Serve with toasted baguette slices, pita chips, or crackers
- Fresh vegetables like bell peppers, carrots, and celery make excellent dippers
- For best texture, allow to cool slightly before serving
- Garnish with additional **Parmesan** or fresh cracked pepper if desired
- Pairs well with a crisp white wine, light beer, or sparkling water