Spinach Artichoke Dip Recipe

Prep Time: 5 minutes **Cook Time:** 10 minutes **Total Time:** 15 minutes

This Spinach Artichoke Dip recipe is too easy; pretty much heating and mixing. This dip is irresistibly creamy and every bite is loaded with spinach and artichokes.

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Skill Level: Easy **Cost to Make:** \$9-\$12

Servings: 10 people as an appetizer

Ingredients

8 oz cream cheese, reduced fat is ok 16 oz light sour cream 1 stick, 8 tbsp unsalted butter 1 1/2 cups shredded Parmesan cheese 14 oz quartered artichoke hearts, drained and coarsely chopped

4 oz can diced jalapeños, drained

10 oz frozen spinach, thawed and drained

2-3 garlic cloves, pressed

Instructions

- 1. In a medium pot over medium heat, melt together 8oz cream cheese, 16 oz sour cream, 1 stick butter and 1.5-2 cups parmesan cheese, stirring frequently until melted and an even consistency. It should start to bubble.
- 2. Stir in coarsely chopped artichoke hearts, your drained jalapenos and drained spinach (I used my hands to squeeze spinach over the sink to remove excess water). Finally, stir in 2-3 pressed garlic cloves. Serve hot with chips or crackers or toasted baguettes.

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