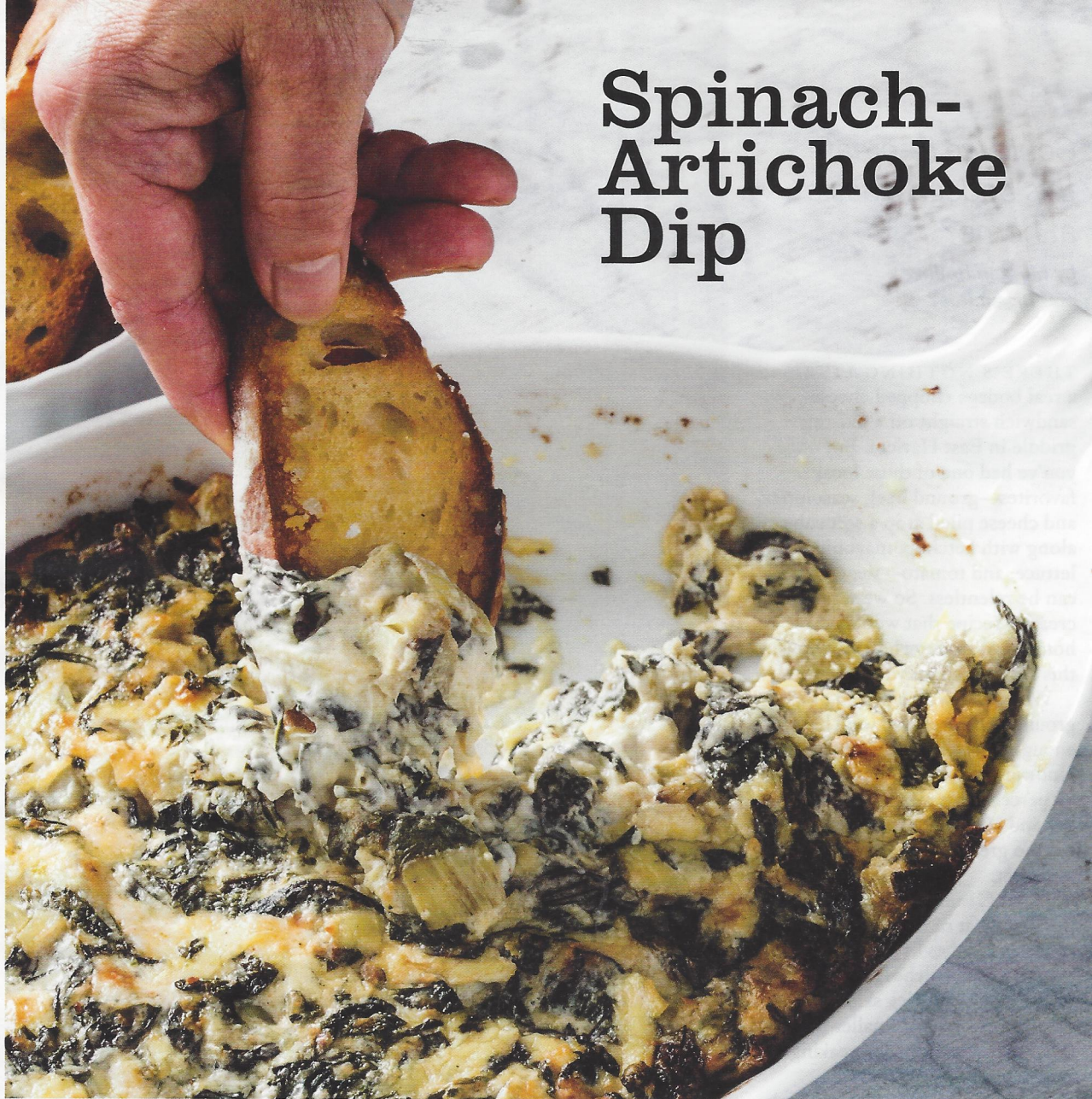


# Spinach-Artichoke Dip



*In most versions of this creamy party dip, the artichoke flavor gets lost. We set out to find it.* **by Jessica Rudolph**

## **SPINACH-ARTICHOKE DIP**

*Serves 10 to 12*

You will need one 12-ounce jar of marinated artichoke hearts to yield the 1½ cups called for here. You can substitute canned artichoke hearts if you can't find marinated. If you can find only 5-ounce packages of baby spinach, there's no need to buy a third package to make up the extra ounce; just make the dip with 10 ounces. Use the large holes of a box grater to shred the gouda and a rasp-style grater to grate the Parmesan. Serve with tortilla chips, crusty bread, pita chips, or vegetables.

- 1   tablespoon extra-virgin olive oil**
- 3   garlic cloves, minced**
- 11  ounces (11 cups) baby spinach,**  
**chopped coarse**
- 8   ounces cream cheese, softened**
- 6   ounces gouda cheese,**  
**shredded (1½ cups)**
- 3   ounces Parmesan cheese,**  
**grated (1½ cups)**
- 1½ cups marinated artichoke**  
**hearts, chopped**
- 1   cup mayonnaise**
- ¼   teaspoon pepper**
- ⅛   teaspoon cayenne pepper**

- 1.** Adjust oven rack to middle position and heat oven to 400 degrees. Heat oil in 12-inch skillet over medium-high heat until shimmering. Add garlic and cook until fragrant, about 30 seconds. Add spinach, 1 handful at a time, allowing each to wilt slightly before adding next; cook until wilted and liquid has evaporated, about 4 minutes.
- 2.** Off heat, add cream cheese and stir until melted and combined, about 1 minute. Stir in gouda, Parmesan, artichokes, mayonnaise, pepper, and cayenne until combined. Transfer to 2-quart baking dish and smooth top with rubber spatula.
- 3.** Bake until spotty golden brown and bubbling around edges, about 22 minutes. Let cool for 10 minutes. Serve.

### **TO MAKE AHEAD**

At end of step 2, let dip cool completely, wrap in plastic wrap, and refrigerate for up to 2 days. When ready to serve, continue with step 3, increasing baking time by 10 minutes.