

# The Perfect Hot Artichoke and Spinach Dip



This rich and cheesy hot artichoke and spinach appetizer offers a flavor surprise: the mild heat of chopped fresh jalapeno! Goes great with sliced French bread!

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**Cook:** 25 mins

**Total:** 45 mins

**Prep:** 20 mins

**Servings:** 10

**Yield:** 10 servings



## Ingredients

- 1/3 cup chopped green onions
- 1 jalapeno pepper, seeded and finely chopped
- 3 cloves garlic, pressed
- 1 cup sour cream
- 1 cup mayonnaise
- 1 1/4 cups shredded mozzarella cheese, divided
- 3/4 cup freshly grated Parmesan cheese, divided
- 1 (10 ounce) bag spinach, chopped
- 1 (14 ounce) can artichoke hearts, drained and chopped
- 1 tablespoon fresh lemon juice

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine green onions and jalapeno. Stir in pressed garlic.

In an 8x10 inch glass baking dish, mix sour cream and mayonnaise. Stir in green onions mixture. Blend in 1 cup mozzarella and 1/2 cup Parmesan. Stir in spinach and artichokes. Spread mixture evenly across the baking dish. Sprinkle lemon juice on top, and cover with aluminum foil.

Bake in a preheated oven about 20 minutes. Remove, and sprinkle with remaining 1/4 cup mozzarella and 1/4 cup Parmesan. Return to oven, and bake until lightly browned, about 5 minutes more.

## Nutrition Facts

**Per Serving:** 306 calories; protein 9.6g; carbohydrates 8.4g; fat 26.8g; cholesterol 34.1mg; sodium 600.4mg.