

Spinach Artichoke Dip

Rich and creamy spinach artichoke dip recipe with melted cheese, perfect for parties. Ready in 40 minutes with simple ingredients.

15	25	40	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Spinach Artichoke Dip

Ingredients

- 1 cup spinach
- 14 oz artichoke
- 1 cup mayonnaise
- 1 cup sour cream
- 1 cup parmesan cheese
- 1 cup mozzarella cheese
- 1 tsp garlic
- 1 tsp crushed red pepper
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare ingredients**

Preheat oven to 375°F (190°C). Squeeze the frozen spinach in a clean kitchen towel until completely dry, removing all excess moisture.
- 2** Drain the 14 oz artichoke hearts thoroughly and chop into small, bite-sized pieces.
- 3 Make the base mixture**

Combine the cream cheese, 1 cup mayonnaise, 1 cup sour cream, 1/2 cup Parmesan cheese, 1/2 cup mozzarella cheese, 1 tsp minced garlic, 1 tsp salt, 1 tsp black pepper, and 1 tsp red pepper flakes in a large mixing bowl.
- 4** Mix with a wooden spoon or electric mixer until smooth and well combined, about 2-3 minutes.
- 5** Fold in the dried spinach and chopped artichokes using a spatula, gently combining until evenly distributed throughout the mixture.
- 6 Assemble and bake**

Transfer the mixture to a greased 9x13 inch baking dish and spread evenly with a spatula.
- 7** Sprinkle the remaining 1/2 cup Parmesan and 1/2 cup mozzarella cheese evenly over the top surface.
- 8** Bake for 25-30 minutes until the top is golden brown and the edges are bubbling vigorously.
- 9** Cool for 5 minutes before serving to allow the dip to set slightly.

Tips

Drain Spinach Thoroughly: Whether using fresh or frozen spinach, squeeze out every drop of moisture using a clean kitchen towel or cheesecloth. Excess water will make your dip thin and watery.

Room Temperature Ingredients: Allow cream cheese and other dairy ingredients to come to room temperature before mixing. This ensures smooth blending and prevents lumps in your finished dip.

Chop Artichokes Uniformly: Cut artichoke hearts into small, even pieces so they distribute evenly throughout the dip and are easy to scoop with chips or bread.

Don't Overbake: Remove the dip from the oven as soon as the top is golden and bubbly. Overbaking can cause the cheese to separate and become grainy.

Test Before Serving: Always taste and adjust seasoning before baking, as the flavors will concentrate slightly during cooking but won't fundamentally change.

Make Ahead Strategy: Assemble the dip up to 24 hours ahead and refrigerate covered. Add 5-10 extra minutes to the baking time if starting from cold.

Prevent Browning: If the top browns too quickly during baking, cover loosely with foil for the remaining cooking time to prevent burning while the center finishes heating.