

Spinach Artichoke Dip

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

15 min

PREP

25 min

COOK

40 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

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.