

Creamy Cheesy Spinach Dip

Jacob · 29/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

12

Description

This hot spinach dip doesn't contain mayo or sour cream like most so it's very cheesy and very delicious. I get asked for the recipe every time I make it. For those who don't want a strong cheese like Cheddar, you can replace it with anything you like or even leave it out altogether. I like adding the Cheddar because it adds color and a little more flavor.

Ingredients

- 1 tablespoon olive oil
- divided - 1 small onion
- finely chopped - 2 cloves garlic
- minced - 2 (10 ounce) packages frozen spinach - thawed
- drained
- and chopped - ½ cup milk - 6 ounces cream cheese - 1 cup shredded mozzarella cheese
- divided - ¼ cup shredded Cheddar cheese - 2 dashes Worcestershire sauce - salt and ground black pepper to taste

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Grease a 1 1/2-quart shallow baking dish with 1 teaspoon olive oil. Heat 2 teaspoons olive oil in a large pot over medium heat. Cook and stir onion and garlic in hot oil until lightly browned
2. 4 to 7 minutes. Dotdash Meredith Food Studios Add spinach and simmer until spinach is hot
3. about 5 minutes. Drain any liquid from the mixture and transfer to a bowl. Dotdash Meredith Food Studios Pour milk into the pot and return it to medium heat. Melt cream cheese into milk; cook and stir together
4. about 3 minutes. Return spinach mixture to pot with 1/2 cup mozzarella cheese and Cheddar cheese; stir to combine. Season the mixture with Worcestershire sauce
5. salt
6. and pepper. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Pour the mixture into the prepared baking dish and top with remaining 1/2 cup mozzarella cheese. Dotdash Meredith Food Studios Bake in the preheated oven until bubbly and golden brown on top
7. 20 to 25 minutes.