



Simple Artichoke Dip

Savannah · 28/09/2024



Prep Time

25 mins

Difficult

Easy

Servings

7

Description

A deliciously creamy artichoke dip that's incredibly easy to make. Serve warm with sliced baguettes or pita chips.

Ingredients

- 1 (14 ounce) can artichoke hearts
- drained and chopped - 1 cup mayonnaise - 1 cup grated Parmesan cheese

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Mix artichoke hearts
2. mayonnaise
3. and Parmesan cheese together in a bowl until well combined. Spread mixture in a 9x13-inch baking dish. Bake in the preheated oven until bubbly and golden brown
4. about 15 to 20 minutes. More About This Recipe: This artichoke dip recipe is made with just three ingredients and it's easy to whip up for unexpected company. How to Make Artichoke Dip You'll find a detailed ingredient list and step-by-step instructions in the recipe above
5. but let's go over the basics: Artichoke Dip Ingredients Believe it or not
6. you'll need just three ingredients for this easy artichoke dip recipe: a can of artichoke hearts
7. mayonnaise
8. and Parmesan cheese. Of course
9. you can customize the ingredients or spice it up however you like. How to Make Homemade Artichoke Dip Simply mix all the ingredients together
10. spread the mixture in a baking dish
11. and bake until hot and bubbly. That's all there is to making artichoke dip at home! What to Serve With Artichoke Dip Pair this artichoke dip with crackers
12. tortilla chips
13. crostini
14. baguette slices
15. bagel chips
16. pita bread
17. or vegetables (such as celery or carrots). Some reviewers recommend serving the dip in a hollowed out bread bowl. The options are endless when it comes to this crowd-pleasing recipe. How to Store Artichoke Dip Store your leftover artichoke dip in an airtight container in the refrigerator for up to three days. Reheat in the microwave
18. in the oven
19. or in the slow cooker. Can You Freeze Artichoke Dip? While it's best to enjoy the artichoke dip while it's fresh (creamy ingredients like mayonnaise often don't freeze well)
20. you technically can freeze it for up to two months. Allrecipes Community Tips and Praise "This is a great savory appetizer
21. " according to Rhc1234. "It is very easy to double this recipe. For an added kick
22. I added some chopped jarred sliced jalapeños. Served with Triscuits." "Great
23. " says Jackgsxr1000. "I added garlic. I also hollowed out a loaf of french bread and used the pieces for dipping." Editorial contributions by Corey Williams