

Instant Pot Spinach and Artichoke Dip

Savannah · 28/09/2024

**Prep Time**

5 mins

Difficult

Medium

Servings

30 mins

Description

This Instant Pot spinach artichoke dip has all of the creamy and cheesy goodness you'd expect in a classic spinach dip without the hassle

Ingredients

- - 1 (14 ounce) can artichoke hearts
- drained and quartered - 1 (10 ounce) package frozen chopped spinach - 8 ounces cream cheese - 1 cup sour cream - ½ cup chopped white onion - ½ cup chicken broth - 3 cloves garlic
- minced - ½ teaspoon salt - crushed red chile flakes - 3 cups shredded Monterey Jack cheese - 2 cups grated Parmesan cheese

Instructions

1. Combine artichoke hearts
2. frozen spinach
3. cream cheese
4. sour cream
5. onion
6. chicken broth
7. garlic
8. salt
9. and chile flakes in a multi-functional pressure cooker (such as Instant Pot). Close and lock the lid. Select manual pressure according to manufacturer's instructions; set timer for 4 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to manufacturer's instructions
10. about 5 minutes. Unlock and remove the lid. Whisk in Monterey Jack and Parmesan cheese until smooth; serve immediately.