

Chef John39s Hot Spinach Artichoke Dip

Savannah · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

6

Description

I've always enjoyed hot spinach artichoke dip but it always struck me as a little oily I decided to try a mayoless version and then raised the stakes even higher by excluding the sour cream as well To counter this a bit more cheese was added and the results were amazing A rich creamy cheesy not greasy dip

Ingredients

- - 2 tablespoons butter - ½ cup green onions
- white and light green parts only
- thinly sliced - 2 cloves garlic
- minced - salt - 1 (14 ounce) can artichoke hearts
- drained and chopped - 1 (10 ounce) package frozen chopped spinach
- thawed
- drained and squeezed dry - 8 ounces cream cheese - ½ cup shredded Gruyere cheese - ½ cup finely grated Parmigiano-Reggiano cheese - ¼ teaspoon hot sauce - 1 pinch ground nutmeg - salt and freshly ground black pepper to taste - ¼ cup shredded mozzarella cheese

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Melt butter in a saucepan over medium-low heat; stir in onions and pinch of salt. Cook
2. stirring occasionally
3. until onions are soft
4. about 5 minutes. Stir garlic into onions and remove from heat. Mix green onion mixture
5. spinach
6. artichoke hearts
7. cream cheese
8. Gruyere
9. Parmigiano-Reggiano
10. hot sauce
11. nutmeg
12. salt
13. and pepper in a large bowl until combined. Spoon artichoke mixture into two ramekins. Top each with shredded mozzarella cheese. Bake in the preheated oven until tops are golden brown and bubbling
14. about 25 minutes. Chef's Note You can bake the dip in one large baking dish instead of two ramekins.