

Baked SpinachArtichoke Dip without Mayo

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

16

Description

This creamy cheesy spinachartichoke dip made without mayo is an amazing recipe You dont get the oiliness that some other dips may have It has the perfect amount of spice without being too overpowering I love to serve this with toasted sourdough bread

Ingredients

- - olive oil cooking spray - 1 (10 ounce) package frozen chopped spinach
- thawed - 1 (8 ounce) package cream cheese
- softened - 1 cup sour cream - 1 teaspoon onion powder - ½ teaspoon salt - ½ teaspoon ground black pepper - 2 tablespoons green hot pepper sauce - 1 teaspoon chopped garlic - 1 (14 ounce) can artichoke hearts
- drained and chopped - 1 cup shredded mozzarella cheese
- or more to taste - ¼ cup shredded Parmesan cheese
- or more to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a baking dish with cooking spray. Place thawed spinach in a kitchen towel; wrap tightly to squeeze out excess water until spinach is just damp. Set aside.
Mix cream cheese
2. sour cream
3. onion powder
4. salt
5. and pepper together in a large bowl until smooth and creamy. Add artichoke hearts
6. drained spinach
7. hot sauce
8. and garlic; mix well. Add 1 cup mozzarella cheese and 1/4 cup Parmesan cheese; mix well. Pour into the prepared baking dish and sprinkle with extra cheese if you like a crispy
9. bubbly cheese layer on top. Bake in the preheated oven until bubbly and slightly browned on top
10. about 30 minutes. Cook's Note If you would like a ready-to-eat appetizer with a classy touch
11. toast some baguette slices in the oven for 3 minutes. Top with the prepared dip and a few shreds of cheese
12. then return to the oven for about 3 more minutes. Sprinkle with fresh parsley and you have a fabulous-looking and tasting appetizer!