Spinach Artichoke Dip

Make-ahead · Serves a crowd · Holiday · Serves 10–12

Ken's note: TBD

Ingredients

- 8 oz cream cheese, softened
- ½ cup sour cream
- ¼ cup mayonnaise
- 1 cup grated Parmesan
- 1 cup shredded mozzarella, divided
- 1 package (10 oz) frozen chopped spinach, thawed and squeezed very dry
- 1 can (14 oz) artichoke hearts, drained and chopped
- 2 cloves garlic, minced
- ¼ tsp salt, plus black pepper

Method

1. Heat the oven to 375°F. Mix the cream cheese, sour cream, mayonnaise, Parmesan, ½ cup of the mozzarella, spinach, artichokes, garlic, salt, and pepper until well combined. Spread in a small baking dish and top with the remaining ½ cup mozzarella. Bake 20–25 minutes, until bubbly and lightly browned. Serve warm with baguette slices, pita chips, or tortilla chips. The dip can be assembled a day ahead and baked just before serving.