

# SPINACH ARTICHOKE DIP

- Prep time: **10 minutes**
- Cook time: **45 minutes**
- Yield: **Serves 8 - 10**

## INGREDIENTS

- 1 (8-oz.) block cream cheese, softened
- 3/4 c. mayonnaise
- 3/4 c. sour cream
- 1 c. freshly grated Parmesan
- 1 c. shredded white cheddar, plus more for topping
- 1/2 c. shredded Gruyère
- 1 (14-oz.) can artichoke hearts, drained and chopped
- 1 (10-oz.) package frozen spinach, defrosted and chopped
- 2 cloves garlic, minced
- 1 tsp. lemon zest
- 1/2 tsp. red pepper flakes
- Kosher salt
- Freshly ground black pepper
- Baguette, for serving



## DIRECTIONS

1. **Preheat oven to 350°.** In a large bowl, combine all ingredients except baguette. Mix until fully combined and season with salt and pepper. Transfer to a baking dish and smooth top with a spatula. Top with more shredded white cheddar.
2. **Bake** until bubbly and slightly golden, 30 minutes. If you'd like the dip to develop a more golden top, broil on high for 2 minutes.
3. **Serve** with baguette on the side, for dipping.