

## RECIPE

# Spinach and Artichoke Dip

A satisfying and rich, this dip begs to be served warm to enjoy the gooey cheese, enjoy it with crusty bread. The addition of artichoke makes the flavor more complexity and depth.



### INGREDIENTS

- 1 (8 oz) package cream cheese, softened
- ¼ cup mayonnaise
- ½ cup grated Parmesan cheese
- 1 clove garlic, peeled and minced
- ½ teaspoon dried basil
- ¼ teaspoon garlic salt
- Salt and pepper to taste
- 1 (14 oz) can artichoke hearts, drained and chopped
- ½ cup frozen chopped spinach, thawed and drained
- ¼ cup shredded mozzarella cheese



### PREPARATION

Preheat the oven to 350 degrees F. Lightly grease a small baking dish.

Mix cream cheese, mayonnaise, Parmesan cheese, garlic, basil, garlic salt, salt, and pepper together in a medium bowl. Gently fold in artichoke hearts and spinach.

Transfer the mixture to the prepared baking dish; top with mozzarella cheese. Bake in the preheated oven until bubbly and lightly browned, about 25 minutes.

