

Ashlee Marie's Spinach Artichoke Dip

Ultimate Spinach Artichoke Dip recipe! It's rich and creamy, perfectly cheesy, loaded with spinach and artichokes and always a favorite. This is the BEST Spinach and Artichoke Dip, and the ultimate dip for any get together. Filled with spinach, artichoke hearts, four cheese, sour cream, cream cheese, and mayo!

Ingredients

- 1/2 C butter
- 3-4 bunches green onion chopped (about 2/3 C)
- 18-20 oz fresh spinach washed and squeezed dry
- 34 oz canned artichoke hearts chopped marinated in oil not water
- 1 Tbsp garlic minced
- 16 oz full fat cream cheese softened
- 2 C full fat sour cream
- 1 C Mayonnaise
- 2 C freshly grated Parmesan cheese
- 1 C shredded mozzarella
- 1 C shredded White Cheddar
- 1/2 tsp Tabasco sauce or chili pepper oil
- 2 tsp salt
- 1/2 tsp pepper



Instructions

1. Preheat oven to 350 degrees F
2. Saute the butter and green onions, add the garlic near the end and cook until fragrant.
3. Rinse your spinach then SQUEEZE it, drain everything you can out of it. – This part is key otherwise your dip will be runny and the dip will taste wrong.
4. After you SQUEEZE the life out of the spinach chop it up really good.
5. Drain your artichoke hearts, but don't rinse them.
6. Now chop them up, getting rid of any outside leaf/petals(?) that are still hard.
7. In the Bosch Universal mixer with the cookie whips add all the ingredients and mix well
8. spread the dip into a 9x13 glass casserole pan and cover with foil
9. Cook it in the oven for 25-35 min. until bubbly! The outside cooks faster than the center, so I like to stir it at about 15 min., re-cover and place it back in oven for the rest of the time!
10. I serve mine with homemade salsa, chips, tortillas

Recipe Notes

you can substitute frozen spinach instead – I thaw it over paper towels to soak up the extra moisture.