

Hot Artichoke and Spinach Dip II

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All Recipes Magazine - April/May 2021

Servings: 12

1 package (8 ounce) cream cheese, softened
1/4 cup mayonnaise
1/4 cup grated Parmesan cheese
1/4 cup grated Romano cheese
1 clove garlic, minced
1/2 teaspoon dried basil
1/4 teaspoon garlic salt
1/4 teaspoon salt
1/4 teaspoon black pepper
1 can (14 ounce) artichoke hearts, drained and chopped
1/2 cup frozen chopped spinach, thawed and drained
1/4 cup shredded mozzarella cheese

Preparation Time: 15 minutes

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

In a bowl, stir together the cream cheese, mayonnaise, Parmesan, Romano, garlic, basil, garlic salt, salt and pepper. Gently stir in the artichoke hearts and spinach. Spread the mixture into the prepared baking dish. Sprinkle with mozzarella.

Bake until bubbly and lightly browned, about 25 minutes.

If desired, serve with crackers or other dippers.

(Unbaked dip keeps for up to one day, chilled, in an airtight container. If chilled, add 5 minutes to the baking time.)

Per Serving (excluding unkn items): 131 Calories; 12g Fat (82.0% calories from fat); 4g Protein; 2g Carbohydrate; 1g Dietary Fiber; 29mg Cholesterol; 254mg Sodium. Exchanges: Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.