Easy Spinach Artichoke Dip Recipe

- **Difficulty: Easy**
- **Category: Appetizers**
- **Cuisine: American**
- **Cooking Method: Baking**

Servings: 8 yield(s)
Prep Time: 10 mins
Cook Time: 30 mins
Total Time: 40 mins

Ingredients:

- **280 g Spinach**
- **300 g Artichoke**
- **250 g Cream cheese**
- **1 cup Sour cream**
- **1/4 cup Mayonnaise**
- **100 g Butter**
- **1 cup Parmesan**
- **1/2 cup Mozzarella**
- **3 Garlic Cloves**
- **1/2 tsp Dried basil**
- **1/2 tsp Black pepper**
- **1/2 tsp Kosher salt**

Instructions:

- **Step 1: Preheat an oven to 180c (350f).**
- **Step 2: In a big mixing bowl, add the spinach, cream cheese, sour cream, mayonnaise, melted butter, grated parmesan, and the grated mozzarella.**
- **Step 3: Add minced garlic, dried basil, black pepper, and kosher salt.**
- **Step 4: Mix well until the mixture is creamy and well combined.**
- **Step 5: Chop the artichoke into small pieces and add them to the mixture.**
- **Step 6: Transfer the mixture into a baking dish, spread it evenly.**
- **Step 7: Top the mixture with grated mozzarella cheese (optional).**
- **Step 8: Bake in a preheated oven at 180c (350f) for 25-30 minutes, or until the top is golden brown and bubbly.**
- **Step 9: Serve hot with crackers, baguette, or tortilla chips.**