

Best Spinach and Artichoke Dip

1 tbs. extra-virgin olive oil
1 lb. fresh baby spinach, chopped
1 (14-oz.) can artichoke hearts, drained and chopped
1 cup sour cream
1½ lbs. cream cheese, softened (3 bricks)
2 cups mayo with olive oil
1 shallot, diced (about 3 tbs.)
2 garlic cloves, minced or pressed
4 oz. Parmesan cheese, shredded
½ tsp. Kosher salt
1/8 tsp. freshly ground black pepper

Preheat oven to 350*.

In a large nonstick skillet or Dutch oven, heat 1 tbs. olive oil over medium high heat. Once oil is glistening, sauté the spinach, stirring occasionally, until just wilted (about 5 minutes). Remove from heat and set aside. Allow to cool slightly.

Meanwhile, in a small nonstick skillet over medium high heat, sauté the artichokes with a pinch each of salt and pepper until slightly dried out and flavored (about 4 minutes), stirring occasionally. Allow to cool slightly.

Combine spinach, artichoke hearts, sour cream, cream cheese, mayo, shallots, garlic, Parmesan, ½ tsp. Kosher salt, and 1/8 tsp. freshly ground black pepper in a large standing mixer or bowl. Mix or stir to combine. Pour baking dish coated with cooking spray*. Bake at 350 for 45 minutes.

*Can be mixed, covered, and stored in fridge one day ahead. Simply remove from fridge and allow to sit at room temperature while the oven preheats. Bake as recommended above.



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