

Artichoke & Spinach Dip



R & J Mazza
GLOBE ARTICHOKES

I prefer to use fresh spinach in this recipe but frozen spinach can be used.

Ingredients

150g artichoke hearts, chopped finely,
¾ cup cooked fresh spinach, drained,
squeezed & finely chopped,

250g Philadelphia cream cheese, chopped,
1 clove garlic, crushed,
¼ cup mayonnaise,
¼ cup parmesan cheese, grated,
1/3 cup sour cream,
Salt & cracked pepper to taste,



Method

1. Place cream cheese, garlic, sour cream, mayonnaise and parmesan in a blender until smooth. Remove and place in a bowl.
2. Add artichokes, spinach, salt and cracked pepper and mix just until combined (don't over mix otherwise the spinach & artichokes will become mushy).
3. Put the mixture in a heat-proof bowl and place in the fridge. When ready to serve, heat either in the oven or microwave until warm.
4. Serve with your favourite crackers, toasted bread sticks or ciabatta.

This dip is best served warm, but is also delicious at room temperature.

