

WARM SPINACH ARTICHOKE DIP

INGREDIENTS

1 bag (12 oz) fresh baby spinach
2 (13 3/4-ounce) cans artichoke hearts
1 tablespoon olive oil
1 medium onion, finely diced
1 (8 ounce) package cream cheese, at room temperature
1/2 cup sour cream
1 cup freshly grated Parmesan
1 cup grated pepper jack cheese

DIRECTIONS

Preheat the oven to 350 degrees F. Grease a casserole dish with nonstick spray.

Using a medium sauté pan over medium heat, heat olive oil until a light smoke. Add onions and sauté until golden, 4-5 minutes. Add spinach and cook until just wilted. Remove to a large mixing bowl. Drain the artichoke hearts and coarsely chop in a food processor, add to spinach mixture.

Add cream cheese, sour cream, and parmesan to the artichokes and spinach. Stir well. Scrape into the prepared casserole dish and sprinkle the jack cheese on top. Bake for 30 minutes. Transfer to a chafing dish and keep warm over a low

flame. Serve with tortilla chips, crackers or toasts.