

Hot Asiago Spinach Dip

written by The Recipe Exchange | December 14, 2015

Ingredients

1 – 10 oz pkg frozen chopped spinach, thawed
4 oz cream cheese, softened and cut in small cubes
2 large cloves garlic, minced
 $\frac{1}{4}$ cup mayonnaise
 $\frac{1}{4}$ cup sour cream or Greek yogurt
2 tbs chopped flat-leaf parsley
2 cups shredded Asiago cheese

Directions

Preheat oven to 350 degrees F. Lightly grease or spray a 1-quart gratin dish or any 1-quart casserole dish.

Squeeze out as much water from the spinach as you can. Place in a large bowl and combine with the cream cheese, garlic, mayonnaise, sour cream, parsley and $1\frac{1}{2}$ cups of the asiago cheese. If you wish, you may use an electric mixer to combine. Otherwise small lumps of cream cheese will remain in the mixture—I don't mind this, but if you want a very smooth dip, then it's best to use the electric mixer.

Top with remaining $\frac{1}{2}$ cup of asiago.

Bake at 350 degrees F for 25-30 minutes, or until bubbly around the edges.

Pop under the broiler for a few minutes to brown the top (it won't be just from baking).

Serve with sliced baguettes, crackers or chips.

Serves about 8-10