

Hot Spinach Artichoke Dip 2

written by The Recipe Exchange | December 20, 2017

Ingredients

1/2 cup fresh shredded Parmesan cheese
1 1/2 cups Gruyere cheese , divided
10 oz frozen chopped spinach
14 oz marinated artichoke hearts
8 oz cream cheese , softened
2/3 cup sour cream
1/3 cup mayonnaise
2 cloves garlic
1-2 tablespoons olive oil
1 baguette for serving

Directions

Preheat oven to 375 degrees.

Defrost spinach and squeeze dry. Chop artichokes.

In a bowl combine parmesan cheese, 1 cup gruyere cheese, spinach, artichokes, cream cheese, sour cream, mayonnaise and 1 clove of garlic, minced. Place into a casserole dish or pie plate and top with remaining 1/2 cup gruyere cheese.

Bake 25-30 minutes or until bubbly and cheese is browned.

Slice baguette into 1/2" slices. Lightly brush one side of each slice with olive oil. Broil the oiled side for about 2 minutes or just until lightly browned.

Remove from the oven and gently rub each slice with a clove of garlic.