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Our Favorite Artichoke and Spinach Dip

Serves 6 - 8

There are lots of variations when it comes to artichoke dips, but this one is foolproof, and it has added color and flavor from spinach, too. Serve with tortilla chips, crackers, and baguette slices.

- 1 tablespoon unsalted butter
- 1 clove garlic, minced
- One 10-ounce package fresh baby spinach, chopped
- One 15.8-ounce can artichoke hearts, drained and coarsely chopped
- 1 cup mayonnaise
- 1/3 cup finely shredded Swiss cheese
- 2/3 cup freshly grated Parmesan cheese

Make It Now:

1. Melt the butter in a medium-size skillet over medium-high heat. Add the garlic and sauté until softened, about 45 seconds. Add the spinach and sauté until there is no moisture in the bottom of the pan, about 4 minutes. Transfer the spinach mixture to a large bowl and allow to cool.
2. Stir in the artichoke hearts, mayonnaise, Swiss cheese, and Parmesan cheese, stirring to blend.
3. Transfer the mixture to a 1-quart baking dish. Cover and refrigerate for up to 2 days or freeze for up to 1 month.

Bake It Later:

1. Defrost the dip in the refrigerator overnight, if necessary.
2. Preheat the oven to 350°F. Let the dip come to room temperature for about 30 minutes.
3. Bake the dip for 20-25 minutes, until the dip is bubbling and the cheese is beginning to turn golden brown. Serve hot or warm.