

Spinach & Artichoke Dip

Ingredients

- 8 oz mayonnaise
- 16 oz mozzarella cheese, shredded
- 8 oz Parmesan cheese, grated
- 8 oz artichoke hearts, drained and chopped (see tip below)
- 8 oz chopped spinach (if frozen, thaw, then drain by squeezing)
- 1 red pepper, seed and finely chopped
- 2 cloves garlic, minced

You will need a small crockpot to use for cooking. It can be used for serving too. I have also done this successfully in a microwave*.

Instructions

1. Place all ingredients in crockpot; mix thoroughly, but gently.
2. Cover; cook on high until heated; then cook on low for 1 hour or until cheese is melted.
3. Mix again; transfer to serving dish; serve with toast points, crackers or pita bread.

* If using a microwave, place all ingredients in a glass or microwave-safe dish. Cook on a medium-low setting for 2 minutes at a time, gently folding mixture each time, until cheese is melted. Fold again gently; place under broiler to gently brown.

Tips

- If your serving dish is ovenproof, place the dip under the broiler just briefly to get some color on top.
- I like to chop the spinach and artichoke hearts into $\frac{3}{4}$ -inch pieces. The presentation of the dish looks so much better and easier to eat.
- I love these bowls from [Le Tauci](#). They make the best serving bowls and go with so many styles of dinnerware.