

Baked Spinach Artichoke Dip



RECIPE NAME: Baked Spinach Artichoke Dip

RECIPE DESCRIPTION: Artichoke, spinach, Mozzarella and Parmesan cheese dip

ACTIVE TIME: 15 minutes

TOTAL TIME: 35 minutes

SERVINGS: 4-6

COOK PRODUCTS USED: Flexipan® Small Round Mold, Small Perforated Baking Sheet, Stainless Mixing Bowl, Set of 3 Spatulas, Santoku Chef Knife

INGREDIENTS:

- 1 10-ounce package frozen chopped spinach, thawed
- 1 14-ounce can artichoke hearts, drained and chopped
- 1 cup shredded Mozzarella cheese
- ¼ teaspoon ground white pepper
- 1 teaspoon lemon juice
- ¼ cup grated Parmesan cheese

DIRECTIONS:

1. Preheat oven to 350 degrees F and place oven rack in center position
2. Place Small Round Mold on Perforated Baking Sheet and set aside
3. Using the Stainless Mixing Bowl, combine all ingredients except for ¼ cup of parmesan cheese and mix well
4. Spoon the mixture into the Round Mold and top with remaining ¼ cup parmesan cheese
5. Bake for 15-20 minutes, or until hot and bubbly
6. Transfer to serving dish
7. Serve with tortilla chips or sourdough French bread slices

RECIPE CATEGORY: what [recipe categories](#) on website does this need to go under

IMAGE LINK (JPEG/SQUARE/800 X 800 px/[UPLOAD TO DROPBOX](#)):