

Spinach and Artichoke Dip

4 cups fresh spinach

1/4 cup water

1 tablespoon olive oil

2 teaspoons minced garlic

2 blocks (16 ounces) cream cheese, cut into chunks

1 can (around 14 ounces) artichokes, chopped

2 cups shredded mozzarella cheese

1/4 cup shredded parmesan cheese

for serving: sliced baguette, celery sticks, crackers, tortilla chips, etc.

Preheat the oven to 400. Add the spinach and water to a large skillet over medium heat. Cover and cook 3-5 minutes, until the spinach is wilted. Drain and squeeze the excess water out of the spinach with a dish towel. Chop and set aside.

In a medium pot, heat the olive oil over medium heat. Add the minced garlic and cook until fragrant, 2-3 minutes. Add the cream cheese and cook, stirring frequently, until melted. Stir in the chopped spinach, artichokes, and mozzarella cheese until smooth. Pour the mixture into an oven-safe cooking dish, and top with the parmesan cheese. Bake 10-15 minutes, or until the parmesan is melted and lightly browned. Serve warm.