

# The Best Spinach Artichoke Dip

- 8 ounces cream cheese, at room temperature
- ½ cup sour cream
- ¼ cup mayonnaise
- 1 clove garlic, grated
- 1 10-ounce box frozen leaf spinach, thawed, drained, squeezed dry and coarsely chopped
- 1 14-ounce can artichoke hearts, drained and coarsely chopped
- ½ cup shredded whole-milk mozzarella
- ¾ cup freshly grated Parmesan
- Kosher salt and freshly ground black pepper
- Crackers, chips, pita or toasted bread, for serving

1. Position a rack in the upper third of the oven and preheat to 350 degrees. Spray a 1-quart baking dish with nonstick cooking spray.
2. Put the cream cheese, sour cream, mayonnaise and garlic in a large bowl. Mix vigorously until combined and smooth. (If you prefer, you can use a stand mixer fitted with the paddle attachment.) Add the spinach to the cream cheese mixture, breaking it up as you add it. Add the artichokes, mozzarella and ½ cup of the Parmesan, mixing to combine. Season with salt and pepper. Transfer the mixture to the prepared baking dish and top with the remaining ¼ cup Parmesan.
3. Bake until the dip begins to bubble, 20-25 minutes. Turn the oven to broil and continue to cook, keeping an eye on it so it doesn't burn, until the top is golden brown, about 5 minutes. Serve warm with crackers, chips, pita or toasted bread.

## COOK'S NOTE

To thoroughly dry the spinach, put the thawed spinach in a clean kitchen towel over a bowl or the sink and twist to squeeze out all the moisture.