

Hot Spinach Dip

Ingredients

1/2 T Olive Oil
1 clv Garlic (minced)
2 oz Spinach
2 oz Cream Cheese
1 T Sour Cream
1 T Parmesan
1/2 c Mozzarella (shredded)
1/8 t Salt
1/8 t Ground Black Pepper

Instructions

- 1.Heat the olive oil in a medium skillet over medium heat. Add the minced garlic and cook, stirring often, for about 30 seconds until fragrant.
- 2.Add half of the spinach to the skillet. Use tongs to gently toss and turn the leaves so they cook evenly. Once it wilts down, add the rest of the spinach and continue tossing until all the leaves are wilted.
- 3.Transfer the cooked spinach to a cutting board and chop it into smaller pieces. Preheat your oven to 375°F. Lightly grease a 10-ounce ramekin with cooking spray or butter.
- 4.In a medium bowl, combine the cream cheese, sour cream, Parmesan cheese, 1/4 cup of the mozzarella, salt, and pepper. Mix until smooth. Stir the

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chopped spinach into the cream cheese mixture until well combined.

5. Spread the spinach mixture into the prepared ramekin. Sprinkle the remaining mozzarella cheese on top. Place the ramekin in the oven and bake for 20 minutes, or until the dip is bubbly and the cheese on top is melted. Enjoy with chips, crackers, bread, or fresh vegetables.