
Crab, Artichoke & Spinach Dip

Description

Serve with blue and yellow corn tortilla chips, French bread or your favorite crackers or chips. Enjoy!

Total time: 45 min Yield: 10 to 14 servings

Ingredients

16 oz cream cheese (bring to room temperature)
1/2 cup sour cream
2 lemons (zested & juice)
2 clove garlic (minced)
28 1/2 oz marinated artichoke hearts (drained well, rough chop)
16 oz frozen chopped spinach, thawed (drain well and squeeze out extra liquid)
16 oz super lump crabmeat (picked over for shells, well drained)
8 oz shredded Italian cheese blend
6 oz shredded parmesan cheese
salt & pepper (to taste)

Prep Time: 20 min Cooking Time: 25 min Total Time: 45 min

Instructions

Preheat oven to 425 degrees. In a large mixing bowl place the soft cream cheese, sour cream, lemon juice & zest, garlic and whisk until smooth. Add all other ingredients into the bowl and mix well. Pour the mixture into a baking dish and cook for 20 to 25 minutes until mixture is browned and bubbly.

Allow the dip to cool for 5 minutes before serving.

Recipe brought to you by:

Chef Ryan Covert