



# Elevated Spinach and Artichoke Dip

Prep Time: 20 minutes  
Cook Time: 30 minutes  
Yield: 8 servings

## INGREDIENTS

**1 cup fresh spinach, chopped**  
**1 can (14 oz) artichoke hearts, drained and chopped**  
**8 oz cream cheese, softened**  
**1/2 cup sour cream**  
**1/4 cup mayonnaise**  
**1/2 cup fontina cheese, shredded**  
**1/2 cup grated Parmesan cheese**  
**1/4 cup feta cheese, crumbled**  
**2 cloves garlic, minced**  
**1 tbsp lemon juice**  
**1 tsp lemon zest**  
**Salt and pepper to taste**  
**1 tbsp truffle oil (optional)**  
**Red pepper flakes to taste**  
**Toasted pine nuts for garnish**

## DIRECTIONS

1. Preheat Oven: Preheat your oven to 350°F (175°C).
2. Sauté Spinach: In a skillet, sauté the fresh spinach until wilted. Remove from heat and let cool.
3. Mix Ingredients: In a mixing bowl, combine cream cheese, sour cream, mayonnaise, fontina, Parmesan, feta, garlic, lemon juice, lemon zest, salt, pepper, and red pepper flakes. Stir in the cooled spinach and artichokes.
4. Transfer to Baking Dish: Spread the mixture into a baking dish and top with additional cheese if desired.
5. Bake: Bake for 25-30 minutes, until bubbly and golden brown.
6. Garnish and Serve: Drizzle with truffle oil and garnish with toasted pine nuts. Serve warm with pita chips, vegetable sticks, or a bread bowl.

