

# Warm Artichoke And Spinach Dip With Cheese And Hot Peppers

## Ingredients:

Difficulty: Easy

(serves 6-8, baked in 20x30cm oven dish)

4 garlic cloves, skin on

150 gr. spinach\*

300 gr. artichoke hearts from can, finely chopped

2 jalapeño peppers, finely chopped\*\*

2 red chili peppers, finely chopped\*\*\*

2 1/2 dl and 5 tsp (or 1 cup and 5 tsp) sour cream

2 1/2 dl (or 1 cup) grated mozzarella cheese

1/2 dl and 2 tbsp (or 1/3 cup) grated parmesan cheese

1 package, 200 gr., plain cream cheese

pinch of black pepper

(optional) salt to taste\*\*\*\*

\*You can use 150 gr. fresh spinach and finely chop it, or you can buy frozen finely chopped spinach, thaw and drain it - after thawing and draining, it should make 150 gr. so you must buy the packages accordingly. I used frozen spinach, and I got this amount from 2 packs of spinach each 200 gr.

\*\*You can skip this if you don't want the dip to be hot (or you can use only 1 pepper to make it milder).

\*\*\*Same case s jalapeños.

\*\*\*\*I didn't need to add any salt because the cheeses were salty enough. But if you want it saltier, add some extra salt.

## Instructions:

1. Preheat the oven to 180C.

2. Put garlic cloves with skin on in a small ramekin or other oven dish and roast in the oven for 30 minutes, until they get soft enough to be squeezed out of their skin. When roasted enough, take out of the oven to let them cool while preparing other ingredients. Keep the oven on.

3. In a medium bowl, put all the remaining ingredients and mix well.

4. Squeeze garlic cloves out of their skin into the mixture and mix well.

5. Transfer the mixture into the oven dish and smoothen the surface. Bake in the oven, in medium rack, for 30 minutes, until it starts to brown on the sides and cheese starts bubbling. Serve warm, right out of the oven. Enjoy!