



Roasted Garlic Spinach Artichoke Dip

Additional depth of flavor is added into this spinach and artichoke dip with sweet roasted garlic and fresh lemon juice.

DIRECTIONS

Wrap three cloves of unpeeled garlic in foil and place in a 350° F oven for 45 minutes. Remove and open foil to let cool. Garlic cloves should be soft and golden. Meanwhile mix together sour cream, cream cheese, artichokes, and spinach. When cooled, press softened garlic out of the paper and into the dip, add lemon juice, and mix well. Serve or cover and refrigerate for up to a two days before serving.

YIELD

1 portion

INGREDIENTS

- 3 cloves garlic
- 1/2 cup sour cream
- 8 oz. cream cheese, softened
- 1 14 oz. can artichoke hearts, drained and rough chopped
- 1 10 oz. package frozen spinach, thawed
- Juice of 1 lemon
- Fresh cracked black pepper and chili flakes