

# LA CASITA SMOKED SPINACH ARTICHOKE DIP

**CATEGORY** Dip

**COOK TIME** 45 +/- minutes

## INGREDIENTS

- 8 oz cream cheese
- 1/4 cup sour cream
- 1/4-1/2 cup La Casita Tomatillo Salsa depending on your spice preference.
- 1/4 cup mayonnaise
- 1/2 cup shredded Parmesan cheese
- 1 cup Pepper Jack Cheese
- 12 oz artichoke hearts drained/chopped
- 12 oz chopped spinach thawed
- 1 tsp garlic powder and salt
- 1 tsp paprika

## NOTES FROM LA CASITA

I love a warm and creamy dip, but when you add La Casita Smoky Tomatillo Salsa and cook/smoke this dish on the grill, magic happens!



## DIRECTIONS

1. Preheat grill/smoker to 350°
2. In a mixing bowl add cheeses, smoky tomatillo salsa, and dry spices. Mix well.
3. Drain all excess water from the spinach. Drain artichoke hearts and chop. Add spinach and artichokes to the cheese mixture and blend well. There should be no evidence of cream cheese clumps.
4. Using a cast iron skillet that is seasoned, I add a bit of avocado oil to ensure that the dip doesn't stick. Now add the dip mixture and place skillet on indirect heat on the grill. Cook/smoke your dip on the grill for 45 minutes or heated through the center. The cheeses should melt together.
5. Serve with your favorite chips and La Casita Tortilla Chips.

