

# DINNERLY



## Spinach & Artichoke Dip with Pita Chips



30min



2 Servings

One might say the iconic bubbly skillet of cheesy spinach and artichoke dip is the G.O.A.T. of happy hour fare. It's the dip you consult when trying to escape small talk at family gatherings. It's the OG cheese-pull sensation. It's a timeless classic rich in flavor and memories. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

## WHAT WE SEND

- 5 oz baby spinach
- 14 oz can artichokes
- $\frac{3}{4}$  oz Parmesan <sup>1</sup>
- 2 Mediterranean pitas <sup>3,4,2</sup>
- $\frac{1}{4}$  oz granulated garlic
- 2 oz shredded fontina <sup>1</sup>
- 1 oz cream cheese <sup>1</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter <sup>1</sup>
- all-purpose flour <sup>2</sup>
- $\frac{2}{3}$  c milk <sup>1</sup>

## TOOLS

- microplane or grater
- rimmed baking sheet
- small ovenproof skillet

## ALLERGENS

Milk (1), Wheat (2), Sesame (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 360kcal, Fat 21g, Carbs 32g, Protein 13g



### 1. Prep ingredients

Preheat oven to 450°F with racks in the center and upper third.

Coarsely chop **spinach**. Drain **artichokes**; pat dry and coarsely chop. Finely grate **Parmesan**, if necessary.

Cut each **pita** into 8 wedges. Transfer to a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**.



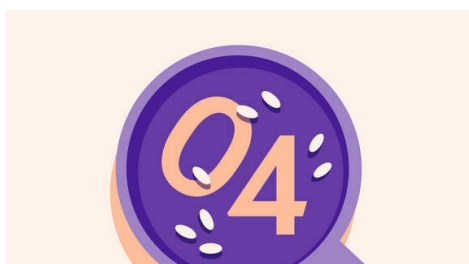
### 2. Cook veggies

Heat **1 tablespoon oil** in a small ovenproof skillet over medium-high. Transfer **spinach** to skillet; season with **a pinch each of salt and pepper**. Cook until wilted, about 1 minute. Stir in **artichokes** and  **$\frac{1}{4}$  teaspoon granulated garlic**; cook until fragrant, 1–2 minutes. Transfer **spinach-artichoke mixture** to a plate. Cool slightly, then pat dry with paper towels. Wipe out skillet.



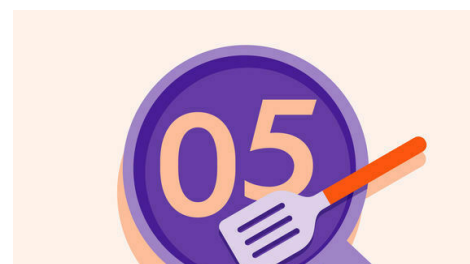
### 3. Make cream sauce

Melt **1 tablespoon butter** in same skillet over medium heat. Whisk in **2 teaspoons flour** until mixture smells nutty, about 1 minute. Add **cream cheese** and  **$\frac{2}{3}$  cup milk** to skillet, whisking to combine. Bring to a brisk simmer, whisking constantly, until thick enough to coat the back of a spoon, 1–2 minutes (there may still be a few lumps). Remove skillet from heat.



### 4. Bake dip & pita chips

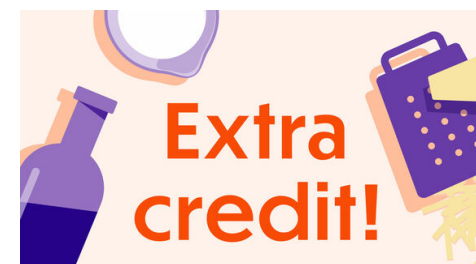
Stir **fontina** and **half of the Parmesan** into **cream sauce** until melted; season with **salt** and **pepper**. Stir in **spinach-artichoke mixture**, then top with **remaining Parmesan**. Transfer skillet to upper oven rack; bake until bubbling, about 10 minutes. At the same time, transfer baking sheet with **pita** to center oven rack; bake, stirring once, until toasted, 6–8 minutes.



### 5. Finish & serve

Once toasted, remove **pita chips** from oven and set aside. Switch oven to broil. Broil **spinach-artichoke dip** 6-inches from the heat source until browned in spots, 1–2 minutes (watch closely, as broilers vary). Let stand for 5–10 minutes (dip will thicken as it cools).

Serve **spinach and artichoke dip** with **pita chips** alongside for dipping. Enjoy!



### 6. Make it a meal

Want to make this dip dinner? Stir some al dente pasta into the creamy spinach-artichoke mixture before you top it with the remaining Parm in step 4. Bake and broil as directed.