



# SPINACH ARTICHOKE DIP

ROCK HOUSE CREAMERY | NANNY MOON'S GOUDA

[RockHouseFamilyFarm.com](http://RockHouseFamilyFarm.com)

# SPINACH ARTICHOKE DIP



**Prep Time: 15 Minutes**

**Cook Time: 30 Minutes**

**Total Time: 45 Minutes**

## INGREDIENTS:

8 ounces brick-style cream cheese

1/4 cup of sour cream

1/4 cup of mayonnaise

1/3 cup of grated parmesan cheese

1 cup of grated **Rock House Creamery Nanny Moon's Gouda**

1 (14 oz) can of artichoke hearts (drained and chopped)

1 (10 oz) package of frozen spinach

1/2 teaspoon of minced garlic

1/2 teaspoon of paprika

Salt to taste

Pepper to taste

## DIRECTIONS:

1. Preheat your grill to about 350°F.
2. Drain and rinse the artichoke hearts. Chop coarsely. Next, squeeze out any excess water from the frozen spinach and set both aside.
3. Grate both the parmesan and gouda cheese. Set aside.
4. Add your cream cheese to a large mixing bowl. Beat with a handheld mixer until it reaches a smooth consistency.
5. Add your mayonnaise and sour cream to the cream cheese mixture. Continue mixing until combined. Add in parmesan cheese, 1/2 cup of gouda cheese, spinach, artichoke hearts, and spices. Mix well until combined.
6. Scoop the mixture into an 8-in. iron skillet. Spread into an even layer.
7. Place the skillet on top of the grill, over indirect heat for 20-30 minutes, making sure to stir every 10 minutes or so. When the dip is warmed through, sprinkle on the remaining 1/2 cup of gouda cheese and let sit for another 5-10 minutes. This allows the gouda to really melt.
8. Once the cheese on top is melted, remove from the grill and let cool slightly.
9. Serve and enjoy!