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## Spinach-Artichoke Dip

*Makes 8 servings. Recipe adapted from CHOBANI.*

### Ingredients

- ¼ cup Chobani Low-Fat Plain Greek Yogurt
- 1 cup chopped spinach leaves
- 1 cup chopped canned artichoke hearts
- 4 ounces low-fat cream cheese, room temperature
- ¼ cup low-fat mayonnaise
- ½ cup grated parmesan cheese, divided
- 1/8 teaspoon kosher salt
- ¼ teaspoon garlic powder
- ½ teaspoon Tabasco sauce

### Directions

1. Pre-heat oven to 350°F.
2. In a small pot, combine spinach and artichoke hearts and fill with water until just submerged. Bring to a boil for 1 minute, then strain. Keep warm.
3. In a medium mixing bowl, combine remaining ingredients, except ¼ cup of parmesan, until fully incorporated.
4. Add spinach and artichoke mixture and stir to combine.
5. Transfer mixture into an oven-safe ramekin or small baking dish. Top with remaining cheese and bake at 350°F for 7-10 minutes, or until cheese is melted on top.
6. Let cool slightly before serving.