

## Spinach Artichoke Dip

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

### Ingredients

- 16 oz. Heinen's organic baby spinach
- 2- 14 oz. cans Heinen's artichoke hearts, roughly chopped
- 2- 8 oz. blocks cream cheese, cut into cubes
- 2 cups Greek yogurt
- 2 cups shredded mozzarella
- 1 cup Heinen's Parmigiano Reggiano grated cheese
- 4 cloves of garlic, diced
- 1 tsp. kosher salt
- 1 tsp. ground black pepper
- 1 tsp. garlic powder



### Method

1. Place Crock Pot setting on high.
2. Stir together the artichokes, cream cheese, Greek yogurt, mozzarella, Parmigiano Reggiano, garlic, salt, pepper and garlic powder.
3. Add baby spinach to the top of the cheese mixture. Simply piling it on top of the wet mixture.
4. Place the lid on the crockpot and set the timer for 2 1/2 hours.
5. Halfway through cooking, take the lid off and give everything a really good stir. The steam from the dip will cause the spinach to wilt and make it really easy to incorporate.
6. At the end of 2 1/2 hours, turn the crockpot to warm.
7. Keep dip in the crockpot on warm and set out small plates and a serving spoon to make feeding a crowd a breeze or scoop the desired amount into serving bowls and serve with tortilla chips, baguette and fresh-cut vegetables.

*Suggested Dippers:* Tortilla chips and sliced baguette