

Spinach Dip W/ Bread Bowl

I have a confession to make... When I first made this spinach dip eons ago, I was just really starting to experiment with food and cooking in general. It was a quick fix to a food shortage in a moment of crisis at a gathering many many years. But I learned that in many cases, simplicity can be amazingly good. Meaning that you can get bold flavors out of very little and simple ingredients. This was a complete fluke or I am just that good... I like to believe the latter, lol.

Ingredients

- 8 oz Cream Cheese
- 1 cup of shredded Mozzarella (other cheeses I've used in the past include Provolone and Monterey Jack, all worked just make sure to match dipping ingredient when switching up)
- 1/2 cup of Shredded Parmesan cheese
- Large Round Hawaiian Bread Loaf
- 1 Shallot, minced
- 2-3 garlic cloves, minced
- 1 tbsp Butter
- 1 bundle of Fresh Spinach, cleaned and chopped
- 4 oz Ricotta cheese
- Salt and White Pepper to taste ○ Optional "ADD-INS": Artichoke hearts (cooked/canned), jalapenos, or bacon chopped/bits.

In a medium size sauce pan on medium heat melt butter. Once butter is completely melted, add garlic and shallots and cook till fragrant and shallots are translucent.

Add in chopped spinach (if using frozen spinach, be sure to drain all the moisture out before adding to pan with butter, garlic and shallots.

If spinach is not drained well it will affect the texture, taste, and look of end result!

Once spinach is hot and seasoned well with the butter and herbs add in cream cheese and stir till completely combined.

Once mixture is heated through, add in ricotta cheese, parmesan, and shredded solid cheese. Mix well to all is combined and smooth.

Add in any optional extras that you want at this point.

Reduce heat to low and allow to simmer but do NOT let it burn, keep stirring mixture.

Serve with desired dipping ingredient(s); toasted bread, bagel, pita, or other cracker chips.

If Using Bread Bowl;

Preheat oven to 450 F with a rack in the center of the oven.

Place Hawaiian Loaf on a baking sheet. With a sharp clean knife cut a circle in center of loaf being sure not to cut through the bottom of loaf.

Rip out the circle of bread creating a bowl in the loaf. Rip up removed bread and place around bread bowl on baking sheet. Toast in over to lightly toasted and warm.

Once bread bowl and pieces are removed from oven, place on a platter or charcuterie board with bowl in the center and pieces spread around bowl for easy all around access.

Fill bread bowl with smooth and creamy Spinach Dip and enjoy!

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