

Spinach Artichoke Dip Meets Bagel Bites - The Perfect Snack

If you love spinach artichoke dip-and let's be honest, who doesn't-these



OVEN
375°F

TIME
12 min

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INGREDIENTS

4 bagels, sliced in half
¾ cup cream cheese, softened
¼ cup sour cream
¾ cup frozen spinach, thawed and well-drained
¾ cup canned artichoke hearts, chopped
¾ cup shredded mozzarella cheese
¼ cup grated Parmesan cheese
1 clove garlic, minced
Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C).
- 2.** Arrange bagel halves cut-side up on a baking sheet.
- 3.** Make the Spread: In a mixing bowl, combine softened cream cheese, sour cream, spinach, artichokes, mozzarella, Parmesan, garlic, salt, and pepper.
- 4.** Mix until smooth and well blended.
- 5.** Assemble: Spread the mixture generously onto each bagel half, all the way to the edges for even browning.
- 6.** Bake: Bake for 10-12 minutes, or until the cheese is melted, bubbly, and golden brown on top.
- 7.** Serve: Serve warm as is, or cut into halves or quarters for a fun party platter option.

SWAPS & NOTES

Creamy, cheesy, garlicky, and bubbling golden on a toasted bagel base, they're everything you crave in a comfort snack with a satisfying crunch.

Perfect for brunch, lunch, or even a party tray, this recipe transforms humble ingredients into something drool-worthy with just one bowl and one baking sheet.

Why I Love This Recipe It's fast, fuss-free, and packed with flavor.

You get the creamy, melty goodness of spinach artichoke dip with the added structure of a toasted bagel base.

TIPS FOR SUCCESS

Drain the spinach thoroughly -press it between paper towels to avoid a soggy spread.

Bake on a rack-lined tray for crispier bottoms.

Make ahead : Mix the topping up to 2 days ahead and store in the fridge.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spinach-artichoke-dip-meets-bagel-bites-the-perfect-snack/>