

This Smoky Spinach Artichoke Dip Is a Cheesy Bread Bowl Dream

Looking for an appetizer that'll wow your guests and disappear in minutes? This



OVEN
375°F

TIME
2 min

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INGREDIENTS

For the Dip:

- 1 cup frozen spinach, thawed and drained
- 1 cup artichoke hearts, chopped (canned or frozen)
- 8 oz cream cheese, softened
- 1 cup sour cream
- 1/2 cup mayonnaise
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1/4 cup shredded provolone cheese (optional)
- 2 cloves garlic, minced
- 1 tbsp olive oil
- 1 tsp lemon juice
- 1 tsp smoked paprika
- Salt and pepper, to taste
- Pinch of red pepper flakes (optional)

For the Bread Bowl:

- 1 round sourdough loaf (or similar sturdy bread)
- Bread cubes (from the hollowed loaf) for dipping

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Prep the Bread Bowl: Slice off the top of the sourdough loaf and hollow out the inside.
3. Cut removed bread into cubes for dipping and set aside.
4. Place the bread bowl on the prepared baking sheet.
5. Make the Dip: Heat olive oil in a pan over medium heat. Add minced garlic and sauté for 1-2 minutes.
6. In a large bowl, combine cream cheese, sour cream, mayo, mozzarella, Parmesan, provolone (if using), lemon juice, paprika, salt, pepper, and red pepper flakes.
7. Stir in the sautéed garlic, spinach, and artichokes until fully incorporated.
8. Assemble and Bake: Spoon the mixture into the bread bowl and smooth the top.
9. Sprinkle extra mozzarella and : Parmesan on top.
10. Cover with foil and bake for 20 minutes, then uncover and bake for 10 minutes more, until bubbly and golden.
11. Serve: Serve hot with the bread cubes or additional chips, crostini, or veggies for dipping.
12. Enjoy the contrast of crispy edges, creamy center, and warm, cheesy goodness.

SWAPS & NOTES

Serve the dip in a baking dish with crackers, chips, or crostini.

Make it spicy: Add more red pepper flakes or a pinch of cayenne.

Mix up the cheeses: Gouda or smoked cheddar bring even more smoky flavor.

Sub fresh spinach-just cook it down and squeeze out the moisture first.

TIPS FOR SUCCESS

Squeeze out spinach well: Extra moisture can water down the dip.

Use room-temp cream cheese: It blends better and makes the dip ultra creamy.

Bake uncovered last: This step gives you that irresistible golden top.

Toast your bread cubes: For extra crunch, toast the bread chunks while the dip bakes.

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

Original recipe: <https://chefmaniac.com/this-smoky-spinach-artichoke-dip-is-a-cheesy-bread-bowl-dream/>