

Cheesy Spinach Artichoke Bagels That Belong on Every Brunch Table

Cheesy Spinach Artichoke Bagels ???



OVEN
375°F

TIME
7 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 bagels (plain, everything, or your fave)
- 1 ½ cups frozen spinach, thawed and squeezed dry (or fresh, wilted and chopped)
- 1 cup chopped artichoke hearts (canned or jarred, drained)
- ½ cup cream cheese, softened
- 1 cup shredded mozzarella cheese
- ¼ cup grated Parmesan cheese
- 2 cloves garlic, minced
- 2 tbsp mayonnaise
- 1 tbsp lemon juice
- ½ tsp red pepper flakes (optional)
- Salt and pepper, to taste
- Olive oil (optional, for brushing)

Instructions:

- ? Step 1: Make the Topping:
- ? Step 2: Toast the Bagels:
- ? Step 3: Load Them Up:
- ? Step 4: Bake Until Bubbly:
- ? Step 5: Serve:

Tips for Success:

- Squeeze out spinach well to avoid watery topping.
- Use flavorful bagels like everything or garlic for an extra punch.
- Add protein like shredded rotisserie chicken or crispy bacon for a heartier version.

Want spice? Mix in a few chopped jalapeños or more red pepper flakes.

Great Pairings:

[This One-Pan Breakfast Bake](#)

[No-Bake Monster Cookie Energy Balls](#) for sweet balance

[This Blueberry Lemonade](#) for a refreshing sip

Storage & Reheating:

Fridge: Store leftover bagels in an airtight container for up to 3 days.

Reheat: Toast in the oven or air fryer at 350°F until warmed through and bubbly again.

More Recipes You'll Love:

[How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#)

[Chocolate Chip Cookie Dough Brownie Bombs](#)

[No-Bake Monster Cookie Energy Balls](#)

Final Thoughts:

DIRECTIONS

1. ? Step 1: Make the Topping: In a bowl, combine the spinach, chopped artichokes, cream cheese, mozzarella, Parmesan, mayo, garlic, lemon juice, red pepper flakes (if using), salt, and pepper. Mix until creamy and well blended. Adjust seasoning to taste.
2. ? Step 2: Toast the Bagels: Preheat oven to 375°F (190°C). Slice bagels in half and place cut-side up on a baking sheet. Brush with olive oil for extra crispiness, if desired. Toast in the oven for 5-7 minutes until lightly golden.
3. ? Step 3: Load Them Up: Remove toasted bagels from the oven. Spoon and spread a generous layer of the spinach-artichoke mixture on each half.
4. ? Step 4: Bake Until Bubbly: Return bagels to the oven and bake for 8-10 minutes, or until the cheese is melted, bubbly, and slightly golden on top.
5. ? Step 5: Serve: Let cool for 2-3 minutes. Garnish with extra Parmesan or fresh herbs like parsley or basil if you're feeling fancy. Serve warm and devour!
6. Tips for Success: Squeeze out spinach well to avoid watery topping.
7. Use flavorful bagels like everything or garlic for an extra punch.
8. Add protein like shredded rotisserie chicken or crispy bacon for a heartier version.
9. Want spice? Mix in a few chopped jalapeños or more red pepper flakes.
10. Great Pairings: Round out your bagel brunch or snack board with these crowd-pleasers:
11. This : [One-Pan Breakfast Bake](#)

12. No-Bake : Monster Cookie Energy Balls for sweet balance
13. This : Blueberry Lemonade for a refreshing sip
14. Storage & Reheating: Fridge: Store leftover bagels in an airtight container for up to 3 days.
15. Reheat: Toast in the oven or air fryer at 350°F until warmed through and bubbly again.
16. More Recipes You'll Love: Craving more comfort food with a twist? Try these:
17. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
18. Chocolate : Chip Cookie Dough Brownie Bombs
19. No-Bake : Monster Cookie Energy Balls
20. Final Thoughts: These Cheesy Spinach Artichoke Bagels are the ultimate mashup of comfort and convenience-ready in under 30 minutes, endlessly customizable, and always a hit. Whether you serve them as a hearty snack, light meal, or party tray showstopper, they're bound to be devoured fast.
21. Tried them? Snap a pic and tag us @ChefManiac. We love seeing your creations! ???

TIPS FOR SUCCESS

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Use flavorful bagels like everything or garlic for an extra punch.

Add protein like shredded rotisserie chicken or crispy bacon for a heartier version.

Mix in a few chopped jalapeños or more red pepper flakes.

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

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