

Cheesy, Creamy, & Toasty: The Best Spinach Artichoke Bagels

The magic here comes from creating a quick, ultra-flavorful spinach artichoke topping.



OVEN
400°F

TIME
20 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

Cream Cheese: 4 ounces of full-fat cream cheese, softened to room temperature. This is the creamy foundation.

Mayonnaise or Sour Cream: ... cup of mayonnaise or sour cream. Mayo adds richness, while sour cream adds a slight tang.

Spinach: 5 ounces of frozen chopped spinach, thawed and squeezed bone dry. This is a crucial step!

Artichoke Hearts: 1 (14-ounce) can of artichoke hearts in water or brine, drained and finely chopped.

Cheese: A blend is best for flavor and meltability:

... cup shredded mozzarella cheese

... cup grated Parmesan cheese

Garlic & Seasoning: 1-2 cloves garlic, minced

... teaspoon onion powder

Salt and black pepper to taste

A pinch of red pepper flakes (optional, for a little heat)

Bagels: 2 of your favorite bagels (Plain, Everything, or Asiago bagels work beautifully), sliced in half.

Swaps and Notes:

Bagels: Literally any bagel will work here. Use your favorite! Gluten-free bagels are also a great option.

Greens: Not a spinach fan? You could substitute finely chopped kale (steam it first) or even

arugula for a peppery bite.

Add Protein: This is delicious with about ½ cup of shredded rotisserie chicken or cooked, crumbled bacon mixed into the topping.

Shortcut: In a real hurry? You can absolutely use 1 to 1.5 cups of your favorite store-bought spinach artichoke dip instead of making the topping from scratch.

Cheese: Feel free to play with the cheese blend. Gruyère, provolone, or Monterey Jack would all be fantastic additions.

How to Make Cheesy Spinach Artichoke Bagels:
Step-by-Step:

Prep Your Oven and Ingredients: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper. The most important prep step: place your thawed spinach in a clean kitchen towel or several layers of paper towels and squeeze until no more liquid comes out. A watery topping is the enemy!

Make the Topping: In a medium bowl, combine the softened cream cheese, mayonnaise (or sour cream), the squeezed-dry spinach, chopped artichoke hearts, shredded mozzarella, grated Parmesan, minced garlic, onion powder, and optional red pepper flakes. Mix with a spatula until everything is well combined. Season with salt and pepper to taste.

Prep the Bagels: Place the 4 bagel halves on the prepared baking sheet, cut side up. You can toast them lightly for 2-3 minutes before topping to ensure they stay extra crisp, but it's optional.

Assemble: Divide the spinach artichoke mixture evenly among the four bagel halves, spreading it all the way to the edges.

Bake to Golden Perfection: Bake for 10-12 minutes, or until the topping is hot and the cheese is melted and bubbly.

Optional Broil: For a more golden, browned top (like a classic dip), switch the oven to a high broil and cook for 1-2 minutes at the very end. Watch it like a hawk! The broiler can burn things in an instant.

Serve: Let the bagels cool for a minute or two before serving, as the topping will be extremely hot.

Tips for Success:

Squeeze That Spinach! I'm saying it one more time because it's the most important tip. Excess water will make your topping runny and your bagels soggy.

Soften the Cream Cheese: Using room temperature cream cheese makes mixing everything together incredibly easy and ensures you don't have lumps.

Chop Everything Finely: Finely chopping the artichokes and mincing the garlic ensures you get all the flavors in every bite without any single

ingredient overpowering the others.

Don't Walk Away from the Broiler: If you choose to broil for that extra color, do not leave the oven.

It goes from golden to burnt in a matter of seconds.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You'll Love:

The Ultimate Cheesy Hot Dip: Another incredible hot dip that's perfect for any gathering.

Beer Cheese Dip: My go-to party starter that always disappears in minutes.

DIRECTIONS

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11. Don't : Walk Away from the Broiler: If you choose to broil for that extra color, do not leave the oven. It goes from golden to burnt in a matter of seconds.
12. Serving Suggestions and Pairings: These bagels are a fantastic meal on their own. For a more complete lunch or dinner, serve one half alongside a simple green salad with a vinaigrette or a warm cup of tomato soup. You can also slice them into quarters and arrange them on a platter for a super easy and hearty party appetizer.
13. Storage and Leftover Tips: If you have leftover spinach artichoke topping, it can be stored in an airtight container in the refrigerator for up to 3 days. The baked bagels are best enjoyed immediately. If you must store leftovers, keep them in the fridge and reheat in an oven or air fryer at 350°F (175°C) for 5-7 minutes until heated through and crispy. The microwave will make them soft.
14. More Recipes You'll Love: If you're a fan of cheesy, dippable, crowd-pleasing flavors, you have to check out these other favorites:
15. The : Ultimate Cheesy Hot Dip: Another incredible hot dip that's perfect for any gathering.
16. Beer : Cheese Dip: My go-to party starter that always disappears in minutes.
17. Crockpot : Nacho Dip: Let the slow cooker do the work for this ultra-easy, ultra-cheesy dip.
18. Easy : Cheesy Chicken Sliders: Another great recipe that turns a classic flavor into a hearty sandwich.
19. This : One-Pan Breakfast Bake: For another cheesy, all-in-one meal that's perfect for breakfast or brunch.
20. Final Thoughts: This Cheesy Spinach Artichoke Bagel recipe is proof that some of the best meals are born from combining two already amazing foods. It's simple, satisfying, and packed with the flavors everyone loves. It's the kind of easy win recipe that you'll keep in your back pocket for busy days and lazy weekends.
21. Give it a try and let me know how you customize it! I'd love to hear your favorite bagel and cheese combinations in the comments below. Enjoy!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/cheesy-creamy-toasty-the-best-spinach-artichoke-bagels/>