

CopyCat Applebee's Spinach and Artichoke Dip

Ingredients

16 oz. roasted garlic alfredo sauce
8 ounces cream cheese, at room temperature
 $\frac{1}{2}$ cup Parmesan cheese, shredded
 $\frac{1}{2}$ cup Romano cheese, shredded
2 cups low-moisture whole milk mozzarella cheese, shredded
28 oz. artichoke hearts, drained/rinsed/chopped
16 oz. fresh spinach, steamed (can sub with 10 oz. frozen spinach)
 $\frac{1}{2}$ cup milk, optional, use if you want the dip to be a little less thick

Directions

Add the alfredo sauce to a large saucepan over medium heat.

Cut the cream cheese into cubes and mix it into the alfredo sauce until well-combined and creamy. Use a fork to whisk any lumps out.*

Add the Parmesan, Romano, and Mozzarella cheeses and stir until well-combined.

Stir in the artichoke hearts, then add the spinach. Stir until well combined

If the dip is thicker than desired, add up to a $\frac{1}{2}$ cup of milk and stir until combined and heated through.

Serve with tortilla chips, pita chips, fresh bread, and/or vegetables.

Store in the refrigerator for up to 4 days.