

CopyCat California Pizza Kitchen's Spinach Artichoke Dip

Ingredients

1/4 cup olive oil
2 tablespoons unsalted butter
3/4 cup diced onion
1 1/2 tablespoons minced garlic
1/2 cup all-purpose flour
1 1/2 cup chicken stock
1 1/2 cup heavy cream
3/4 cup freshly grated Parmesan cheese
2 tablespoons chicken bouillon granules
1 tablespoon freshly squeezed lemon juice
3/4 cup sour cream
12 ounces chopped frozen spinach, thawed and squeezed dry
6 ounces canned artichokes, drained and chopped
1 cup shredded Monterey Jack cheese
3/4 teaspoon Tabasco sauce
corn tortilla chips or pita wedges

Directions

Heat the olive oil and butter together in a saucepan over medium heat. Add the onion and cook, stirring frequently, for 3-4 minutes or until it begins to soften. Add the garlic and cook, stirring frequently, for 2-3 minutes. Do not let the garlic burn.

Sprinkle the onion and garlic with the flour. Stir the mixture constantly until it begins to brown, about 10 minutes.

While whisking the mixture constantly, slowly add the chicken stock. Whisk until the mixture is smooth and fully

incorporated.

Bring the broth mixture to a simmer then slowly stir in the cream. Return it to a strong simmer then remove the pan from the heat.

Add the Parmesan cheese, bouillon granules, and lemon juice. Mix until the bouillon granules dissolve.

Stir in the sour cream, spinach, artichokes, cheese, and Tabasco. Mix well, stirring until the cheese has melted.

Serve the spinach artichoke immediately with tortilla chips or pita bread wedges for dipping. You can serve the dip in a chafing dish or small crock pot to keep it warm longer if desired.