

CopyCat Olive Garden Spinach-Artichoke Dip

Ingredients

3 tablespoons butter
3 tablespoons all-purpose flour
1½ cups milk
½ teaspoon salt
¼ teaspoon black pepper
5 ounces frozen chopped spinach
¼ cup artichokes diced artichokes
½ teaspoon chopped garlic
½ cup Parmesan cheese shredded
½ cup Mozzarella cheese shredded
1 tablespoon Asiago cheese shredded
1 tablespoon Romano cheese shredded
2 tablespoons cream cheese
¼ cup Mozzarella cheese for the top

Directions

Thaw spinach and squeeze out excess liquid.

Melt butter in a medium-sized saucepan over medium heat melt.

Add flour to melted butter. Cook for 1 to 2 minutes or until the sauce becomes fragrant.

Add the cold milk and stir until the sauce becomes thick. Season with salt and pepper.

Add spinach, artichokes, garlic, Parmesan cheese, Mozzarella cheese, Asiago cheese, Romano cheese, and cream cheese to the saucepan. Stir until the dip becomes warmed through.

Pour dip into an oven-proof dish. Sprinkle Mozzarella cheese on top.

Place the dip into an oven under the broiler. Broil until the top of the dip begins to brown.