

CopyCat Ruby Tuesday Spinach and Artichoke Dip

Ingredients

4 cloves garlic
1 10 oz. package frozen chopped spinach, thawed and drained
1 14 oz. can artichoke hearts, drained and chopped
1 10 oz. container Alfredo-style pasta sauce
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
4 ounces 1/2 of an 8 oz pkg cream cheese, softened

Directions

Preheat oven to 350 degrees. Place unpeeled garlic cloves in a small baking dish and bake in the preheated oven 20 to 30 minutes, until soft. Meanwhile, open and drain the artichokes, then cut into small pieces.

Once ready, remove the garlic from the oven. As soon as they are cool enough to touch, gently squeeze the softened garlic from skins.

In an 8×8 inch baking dish, spread the roasted garlic, spinach, and artichoke hearts and mix well.

Then add the Alfredo-style pasta sauce, mozzarella cheese, Parmesan cheese and cream cheese (I found it works better to cut the already softened cream cheese into smaller pieces. Mix together well.

Top with a bit more Parmesan cheese, cover and bake in the preheated oven 30 minutes, or until cheeses are melted and bubbly.

Serve warm and enjoy!