



Slow Cooker Spinach Artichoke Dip

Makes 10-12 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients	Directions
<p>1 (10 oz.) box frozen chopped spinach, thawed</p> <p>1 box frozen artichoke hearts, thawed and chopped</p> <p>1 tablespoon minced garlic</p> <p>1 small onion, diced</p> <p>1 cup 2% plain Greek yogurt</p> <p>8 ounces Neufchâtel cream cheese, diced</p> <p>1 cup mozzarella cheese</p> <p>¼ cup feta cheese</p> <p>Salt and pepper to taste</p>	<ol style="list-style-type: none">1. Wash hands with soap and water.2. Thaw all frozen ingredients in the refrigerator set at 40°F below or thaw in the microwave. Do not thaw on the counter at room temperature. Do not use frozen ingredients in a slow cooker.3. Gently rub garlic under cold running water. Scrub onion with a clean vegetable brush under running water.4. Coat slow cooker with cooking spray.5. Add all ingredients to a slow cooker and stir to combine.6. Cook dip on low temperature until internal temperature reaches 165°F on a food thermometer.7. Serve dip with tortilla chips, bread or crudités.

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