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Roasted Artichoke Heart-Spinach Dip



Photo Susie Iventosch

INGREDIENTS

- 1 package frozen artichoke hearts (about 9 ounces), thawed
- 1 clove garlic, peeled and quartered
- 1 shallot, peeled and quartered
- 1-2 tablespoons olive oil
- 1/2 teaspoon sea salt
- 1/4 teaspoon white pepper
- 8 ounces Montrachet goat cheese (with or without herbs-your choice), softened to room temperature
- 4 ounces cream cheese, softened to room temperature
- 1-2 tablespoons dry Sherry
- 1/4 cup feta cheese, crumbled
- 2 cups chopped fresh spinach
- 1/4 cup finely fresh grated Parmesan

DIRECTIONS

Preheat oven to 425 degrees. Toss artichoke hearts, garlic and shallots in olive oil and season with sea salt and white pepper. Roast on a baking sheet for about 10 minutes,

or until artichoke hearts and shallots begin to brown on the edges. Remove from oven, cool, and coarsely chop in a mini processor or by hand.

Meanwhile, beat goat cheese and cream cheese with a beater or by hand, until creamy and well blended. Stir in sherry. Add all remaining ingredients except Parmesan and mix well. Place in well-greased ramekin and sprinkle Parmesan over top. Bake at 425 until bubbly and cheese on top is beginning to brown, about 10 minutes. Remove and serve at once with sliced, toasted baguette or crackers.

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