Slow Cooker Spinach and Artichoke Dip

damndelicious.net

Servings: 8

Ingredients

- o 2 (14-ounce) cans artichoke hearts, drained and chopped
- $\circ~1~(10\mbox{-}ounce)$ package frozen spinach, thawed and squeezed dry
- o 8 ounces sour cream
- o 1 small onion, diced
- o 2 cloves garlic, crushed
- o 3/4 cup grated Parmesan cheese
- o 3/4 cup milk
- o 1/2 cup crumbled feta cheese
- o 1/3 cup mayonnaise
- \circ 1 tablespoon red wine vinegar
- 1/4 teaspoon freshly ground black pepper
- \circ 8 ounces cream cheese, cubed

Steps

- 1. Place artichoke hearts, spinach, sour cream, onion, garlic, Parmesan, milk, feta, mayonnaise, vinegar and pepper into a slow cooker. Stir until well combined. Top with cream cheese.
- 2. Cover and cook on low heat for 2 hours.
- 3. Uncover and stir until cream cheese is well combined. Cover and cook on high heat for an additional 15 minutes.

