

Slow Cooker Spicy Spinach Artichoke Dip with Seasoned Baguettes

- Prep Time: 5 minutes
- Cook Time: 2 hours
- Total Time: 2 hours, 5 minutes
- Servings: 15



Ingredients:

- 2 8-ounce packages Happy Farms Cream Cheese
- 1 cup Burman's Mayonnaise
- 2 14-ounce jars Tuscan Garden Artichokes Quarters in Water, drained
- 5 ounces Emporium Selection Shredded Parmesan Cheese
- 5 ounces Simply Nature Organic Baby Spinach, chopped
- 1 teaspoon Stonemill Ground Black Pepper
- 1 teaspoon Stonemill Crushed Red Pepper

Seasoned Baguettes:

- 2 loaves of Specially Selected French Baguette
- 1 teaspoon Stonemill Garlic Powder
- 1 teaspoon Stonemill Crushed Red Pepper Flakes
- 1 teaspoon Stonemill Oregano Leaves
- 3 tablespoons of Carlini Extra Virgin Olive Oil

Directions:

1. For the artichoke dip; combine all ingredients in a slow cooker. Cover and cook on high for 2 hours, stirring frequently.
2. For the baguettes: bake according to packaging instructions. Cool for 5 minutes. Cut loaves in 1/2 inch diagonal slices using a breadknife. Combine spices in a small bowl. Reserve.
3. Place bread in a large bowl and slowly drizzle in olive oil, toss to coat. Add spices and continue tossing for an even coat. Serve with artichoke dip and enjoy.



Recipe Courtesy of:
ALDI Test Kitchen