

Hot 'n' Cheesy Spinach Dip

Ingredients	Instructions
<ul style="list-style-type: none">• 2 lbs spinach, chopped• 1 large yellow onion, finely diced• 1 brick cream cheese (250g)• 4 garlic cloves, finely diced• ¾ cup mozzarella cheese, grated• ⅓ cup milk• 1 tsp Worcestershire sauce• ½ tsp red pepper flakes• 2 tsp olive oil• Salt and pepper, to taste	<ol style="list-style-type: none">1. Sauté: In a large pot over medium heat, add oil. Combine onion and garlic, cook until translucent, (about 6-8 minutes). Add spinach and cook until totally wilted, (another 6-8 minutes).2. Strain: Transfer spinach to a colander, toss and press with a spoon to release as much liquid as possible.3. Simmer: In the same pot add milk, heat on medium-high. Whisk in cream cheese, stirring until fully melted and smooth, (about 3-4 minutes). Add the spinach back into the pot with Worcestershire sauce, red pepper flakes, and mozzarella, stir until well combined. Taste and season with salt and pepper as desired. Simmer over low heat until ready to serve (or transfer into a crock pot on low for parties). Refrigerate if serving later.4. Serve: Serve warm with tortilla chips, pumpernickel bread, pita chips, crackers, or ruffle potato chips.