**Cheesy Spinach Dip**

Prep time: 10 minutes

Cook time: 20 minutes

Servings: 10

*Ingredients:*

8 oz cream cheese, softened

1 cup sour cream

10 oz fresh spinach leaves

1 teaspoon minced garlic (or 1 clove chopped fresh garlic)

½ teaspoon salt

¼ teaspoon pepper

½ cup grated parmesan cheese

1 ½ cups shredded mozzarella cheese (divided use)

1 tablespoon chopped fresh parsley

bread, crackers and vegetables for serving

cooking spray

*Instructions:*

1. Steam or sauté the spinach until wilted. Let cook, then wring out all the excess water. Coarsely chop the spinach.
2. Preheat the oven to 375°F. Coat a small baking dish with cooking spray.
3. Place the cream cheese, sour cream, cooked spinach, garlic, salt, pepper, Parmesan cheese and ¾ cup of the mozzarella cheese in a bowl. Stir until well combined.
4. Spread the spinach mixture into the prepared baking dish. Top with remaining mozzarella cheese.
5. Bake for 20 minutes or until dip is bubbly and cheese is melted. Turn the oven to broil and cook for 2-3 minutes or until the cheese starts to brown.
6. Sprinkle with chopped parsley then serve with bread, crackers and vegetables.

Storage: Store any leftovers in an airtight container. They will last about one week in the fridge.