

# Spinach Artichoke Cheese Dip

April 1st, 2026

**This recipe serves: 6**

Prep Time: 00:30

Cook Time: 00:45

This Spinach Artichoke Cheese Dip is a tasty restaurant quality appetizer that will bring a new dimension of flavor to your meal.

## Ingredients:

1 Head Garlic  
1 Pimento (Red Bell Pepper)  
1 Jalapeno Pepper  
1 Pack (10 oz) Frozen Spinach  
1 Can (15 oz) Whole Artichoke Hearts  
1 Pack (8 oz) Low Fat Cream Cheese (Neufchatel Cheese)  
1 Pack (5 oz) Goat Cheese  
1/8 Teaspoon Liquid Smoke  
1/4 Teaspoon Table Salt  
2 Tablespoons Fresh Lemon Juice (Juice from 1/2 of a Lemon)

2 Homemade Hoagie Rolls

Olive Oil

## Directions:

Oven Roast the Pimento, the Jalapeno Pepper, and the Garlic.

Thaw the Frozen Spinach.

Use paper towels or clean tea towels to drain all the liquid out of the Spinach.

Discard the liquid.

Roughly chop the Spinach, then reserve it in a medium mixing bowl.

Drain the Artichoke Hearts. Remove the Artichoke Bottom from each Artichoke Heart.

Separate each of the Leaves from the Artichoke Hearts.

Add the Artichoke Leaves into the Spinach and gently mix them together.

Mash together the Artichoke Bottoms, the Roasted Garlic, and the Roasted Jalapenos.

Add to the Spinach mixture and stir until fully integrated.

Slice each Hoagie Roll lengthwise into 6 or 8 thin slices.

Arrange the Bread Slices them on a large sheetpan.

Brush or spray a small amount of Olive Oil on each Bread Slice.

Heat the Neufchatel Cheese in the microwave for about 1 minute.

Mix the Neufchatel Cheese with the Garlic Paste / Roasted Jalapeno mixture.

## Preheat the oven to 400° F.

Cut the Pimento into 1/4" squares.

In the medium mixing bowl, add the Pimento and the Neufchatel Cheese mixture.

Add the Liquid Smoke, Salt, and the Lemon Juice.

Mix together until all of the ingredients are fully integrated.

Move the Spinach Artichoke Cheese Dip into an oven-safe dish, ideally a casserole dish about 4" x 8".

**Bake the Spinach Artichoke Cheese Dip at 400° F. for 30 minutes.**

Remove the Spinach Artichoke Cheese Dip from the oven and let it cool.

Then, **Broil the Bread Slices on high for 3 minutes,**  
or until they begin to crisp and turn brown.  
Flip each Bread Slice. **Broil 1 more minute.**

Serve the Dip with the Bread Slices.