

## The Best Copycat Spinach Artichoke Dip from [www.walletwhisperer.com](http://www.walletwhisperer.com)

| Ingredient   | Amount   | Price  | Price Breakdown  |
|--|--|--------|--|
| Alfredo Sauce (I used Classico 4 cheese, but you can use your preferred style) | A 15 oz Jar  | \$1.68 | Normal price at local grocery discount store. Although I have seen them for \$0.99 on sale frequently  |
| Artichoke Hearts   | 1 Jar, 10 oz to 14 oz, whatever you can get a deal on!   | \$2.48 | I bought a 14 oz can at a local discount grocery store   |
| Spinach  | 1 Bunch of Fresh Spinach or 10 oz chopped frozen spinach | \$0.99 | I bought fresh. It was on sale at a chain grocery store  |
| Garlic   | 3 cloves, if you love Garlic                             | \$0.29 | Fresh Garlic was \$1.99 lb. The bulb I purchased was \$0.58. I used less than ½ the bulb estimating the cost at \$0.29                           |
| Cream Cheese   | 8 oz   | \$0.99 | I got 8 oz on sale at a chain grocery store  |
| Mozzarella Cheese  | 2 Cups   | \$1.25 | I got it on sale at a chain grocery store  |
| Shredded Parmesan and Romano Cheese  | 1 Cup  | \$1.34 | It was \$2.68 at a discount grocery store for 2 cups   |
| Garlic Powder  | 1 tsp  | \$0.03 | I buy garlic powder in bulk for a super low price!   |
| Ground Black Pepper  | To taste   | \$0.02 | I buy black peppercorns in bulk for a super low price  |
| Olive Oil  | Approximately 2 TBSP                                     | \$0.04 | I buy regular olive oil in bulk. I got a deal for \$10.37 for 1 gallon, making 1 cup \$0.65! Since there are 16 TBSP in a cup it's about \$0.04! |

**Total Cost: \$9.11**

**Feeds: 6-8 People**

## Directions

1. Preheat oven to 350°
2. Lightly coat a small (I used 8"X10") oven safe dish with olive oil
3. Heat remaining olive oil in pan at medium heat
4. Add spinach and chopped garlic, cook until done, if spinach becomes dry add more olive oil
5. Mix together cream cheese, alfredo sauce and garlic powder, stir until one consistency (may need electric beater)
6. Rinse artichoke hearts, and into quarters
7. Add mozzarella, shredded parmesan and romano mix, to the cream cheese, alfredo mixture (save some mozzarella to sprinkle on top)
8. Add cooked spinach, chopped garlic, and artichoke hearts
9. Grind black pepper on top, and stir together
10. Put mixture in pan
11. Lightly sprinkle cheese on top
12. Bake (uncovered) at 350° for 25-30 minutes (until cheese is brown on top)
13. Enjoy!