



Creamy Instant Pot Spinach Artichoke Dip Recipe

Introduction

Instant Pot Spinach and Artichoke Dip is a crowd-pleasing appetizer that combines the classic flavors of creamy cheese, vibrant spinach, and tender artichokes. This recipe allows you to whip up this delicious dip quickly and easily, making it perfect for parties, game days, or casual gatherings. With the convenience of the Instant Pot, you won't need to thaw or dry your spinach, simplifying the preparation process.

Detailed Ingredients with measures

- 1 (10-ounce) package frozen chopped spinach
- 1 (14-ounce) can quartered artichoke hearts, rinsed and drained
- 1 (8-ounce) package cream cheese, cubed
- 1 cup sour cream
- $\frac{1}{2}$ cup chicken stock
- 4 green onions, thinly sliced
- 3 cloves garlic, minced
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon crushed red pepper flakes
- 2 cups shredded Cabot Seriously Sharp Cheddar Cheese
- 1 cup shredded Cabot Monterey Jack Cheese
- 2 tablespoons chopped fresh parsley leaves

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 3 minutes

Total Time: Approximately 15 minutes

Yield: Serves 8-10

This recipe is perfect for those looking for a quick yet flavorful dip that everyone will enjoy. Follow the simple instructions to deliciously elevate your next gathering!

Detailed Directions and Instructions

Step 1: Prepare Ingredients

Place the following ingredients into a 6-quart Instant Pot: the frozen chopped spinach, quartered artichoke hearts (rinsed and drained), cubed cream cheese, sour cream, chicken stock, thinly sliced green onions, minced garlic, kosher salt, and crushed red pepper flakes. Stir the mixture until all ingredients are well combined.

Step 2: Set Instant Pot

Select the manual setting on the Instant Pot. Adjust the pressure to high and set the cooking time for 3 minutes.

See also Mississippi Mud Potatoes

Step 3: Release Pressure

Once the cooking time is complete, perform a quick-release of the pressure according to the manufacturer's instructions.

Step 4: Add Cheese

Stir in the shredded Cabot Seriously Sharp Cheddar Cheese and shredded Cabot Monterey Jack Cheese into the mixture. Allow the cheeses to melt for about 2 minutes, stirring occasionally.

Step 5: Serve

Serve the dip immediately, garnished with chopped fresh parsley if desired.

Notes

Note 1: Spinach Preparation

This recipe utilizes frozen spinach, so there is no need to thaw or squeeze it dry before adding it to the Instant Pot.

Note 2: Cheese Selection

Feel free to customize the cheese types based on your preference, but using sharp varieties enhances the flavor of the dip.

Note 3: Serving Suggestions

This dip pairs well with tortilla chips, crackers, or fresh vegetables for dipping.



Creamy Instant Pot Spinach Artichoke Dip Recipe

Cook Techniques

Using Frozen Spinach

Using frozen spinach is a convenient way to add greens without the need for pre-cooking or draining. It ensures that the dip retains moisture and richness without the hassle of thawing and squeezing out excess water.

Layering Ingredients

When combining the ingredients in the Instant Pot, it's important to stir them until well combined. This ensures that the flavors meld together

during cooking, resulting in a more cohesive and flavorful dish.

Pressure Cooking

Cooking on high pressure for 3 minutes allows the flavors to develop quickly while softening the ingredients, creating a creamy consistency once combined with the cheese.

Quick Release Method

Utilizing the quick-release method after cooking ensures that you can access your dip promptly, avoiding overcooking or excessive steam build-up in the pot.

See also [Cherry Jam](#)

Melted Cheese Finish

Adding cheeses after pressure cooking ensures they melt perfectly without overcooking, providing a smooth, creamy texture that enhances the overall dip.

FAQ

Can I use fresh spinach instead of frozen?

Yes, you can use fresh spinach, but you'll need to cook it down and reduce its moisture content before adding it to the dip.

What can I use instead of sour cream?

You can substitute sour cream with Greek yogurt or a dairy-free alternative if desired.

Is it possible to make this dip vegetarian?

Yes, you can make it vegetarian by ensuring that the chicken stock is replaced with vegetable stock.

How do I store leftovers?

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Can this dip be reheated?

Yes, you can reheat the dip in the microwave or on the stovetop. Just add a little bit of cream or milk to help restore its creamy texture.

Conclusion

This Instant Pot Spinach and Artichoke Dip is a delightful combination of flavors that come together quickly and easily. It's perfect for parties, game days, or simply as a comforting snack. The creamy texture and cheesy goodness make it a crowd-pleaser that everyone will enjoy.

Cheesy Buffalo Chicken Dip

Combine shredded cooked chicken with cream cheese, buffalo sauce, and mozzarella for a spicy twist on a classic dip.

Classic Hummus

Blend canned chickpeas, tahini, lemon juice, garlic, and olive oil for a smooth and healthy dip, perfect with veggies or pita chips.

Loaded Nacho Dip

Mix cream cheese, refried beans, shredded cheese, jalapeños, and taco seasoning for a dipping delight that pairs perfectly with tortilla chips.

See also [Chili Con Carne](#)

Ranch Bean Dip

Layer cream cheese with ranch dressing mix, shredded cheese, and your choice of beans for a savory treat that's hard to resist.

Garlic and Herb Cream Cheese Spread

Mix cream cheese with fresh herbs and roasted garlic for a simple but flavorful spread, great for crackers or bagels.

Sweet Potato and Black Bean Dip

Blend roasted sweet potatoes with black beans, lime juice, and spices for a nutritious and tasty dip option.

Spinach and Goat Cheese Dip

Combine fresh spinach with goat cheese, cream cheese, and a dash of nutmeg for a tangy and rich alternative to the classic dip.



Creamy Instant Pot Spinach Artichoke Dip Recipe





Creamy Instant Pot Spinach Artichoke Dip Recipe | 10

Creamy Instant Pot Spinach Artichoke Dip Recipe