Hot Artichoke Dip

Cooking Instructions

This is an all-in-one dish.

Artichoke Dip Cooking Method – Choose One:

Dip: QuickThaw dip by microwaving a few minutes at 50% power, or thaw in refrigerator. Preheat oven to 350F. Transfer dip to an oven-safe serving dish. A pie plate, small casserole, or ramekin works great. Optionally, you can sprinkle a little Parmesan cheese on top before baking. Bake 30-40 min until top is golden brown and dip is bubbling. Baking time will vary depending on dish size.

Stuffed Mushrooms: Fill mushroom caps with a spoonful of dip. Sprinkle with Parmesan cheese, and bake at 375F for 20-25 minutes.

Internal Temperature: 165F.

Serving Suggestions: Serve dip with sliced baguette, crackers, or even crudités!

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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