



## *Artichoke-and-Spinach Dip*

### *Paired with Grüner Veltliner 2014*

#### Ingredients

- 1 Tbsp. extra-virgin olive oil
- 1 small onion, finely chopped
- 3 garlic cloves, very finely chopped
- 16 oz. marinated artichokes, drained and coarsely chopped
- ¼ cup Grüner Veltliner
- Two 10 oz. packages frozen chopped spinach, thawed and squeezed dry
- 12 oz. cream cheese, at room temperature
- ½ cup freshly grated Parmigiano-Reggiano cheese
- 1 tbs. finely grated lemon zest
- Pita Chips, for serving

#### Preparation

- In a large skillet, heat the olive oil until simmering
- Add the chopped onion and garlic and cook over medium heat, stirring, until softened, about 5 minutes
- Add the artichokes and cook, stirring occasionally, until lightly browned, about 5 minutes
- Add the wine and cook until nearly evaporated
- Add the spinach and cook, stirring, for 1 minute
- Add the cream cheese, Parmigiano-Reggiano and lemon zest. Cook, stirring, until the dip is creamy, about 2 minutes
- Transfer to a bowl and serve warm or at room temperature with the Pita Chips