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## *Spinach, Artichoke and Bacon Dip with Crispy Pitas*

### *Recipe*

Prep Time: 30 minutes

Inactive Prep Time: 30 minutes

Cook Time: 35 minutes

Yield: 4 cups

- 1 tablespoon vegetable oil
- 1 shallot, minced
- 3 garlic cloves, minced
- 1 (10-ounce) package frozen chopped spinach, thawed
- 1 (6-ounce) jar marinated artichoke hearts, drained and roughly chopped
- 10 bacon strips, fried until crisp and crumbled
- 2 cups sour cream
- 1 teaspoon kosher salt (added a bit more)
- 1 teaspoon freshly ground black pepper
- Crispy Pitas, recipe follows

Heat the vegetable oil in a small skillet over medium low heat. Add the garlic and shallot and cook, stirring frequently, until the shallot softens and the garlic begins to brown, about 7 minutes. Remove from heat and set aside. Put the spinach in a colander and squeeze out all of the excess water. Transfer to a large mixing bowl and add the artichoke hearts, crumbled bacon, cooked garlic and shallot, sour cream, salt and pepper. Mix well with a rubber spatula, and transfer to a decorative bowl. Allow to sit for 30 minutes before serving so the flavors can blend. Serve with crispy pitas.

### *Crispy Pitas:*

- 1 tablespoon kosher salt
- 1 tablespoon dried basil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried oregano
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon celery salt
- 1/2 cup vegetable oil
- 4 pitas, cut into 4 wedges each, then separated

Preheat the oven to 350 degrees F. Mix all of the herbs and spices in a small bowl. Put the pita wedges flat on a greased cookie sheet. Drizzle with vegetable oil and then evenly distribute the herbs amongst the pita chips. Place cookie sheet into

the top half of the preheated oven until they are crispy and lightly brown, about 20 minutes. Remove from the oven, let cool 10 minutes and mound around the dip bowl.