

Mini Spinach Artichoke Dip Bread Bowls

These mini bread bowls are the perfect portion for parties. Everyone gets their own. They come together quickly and bake in just a few minutes, which makes them ideal for gatherings.

Prep Time: 15 minutes

Cook Time: 7–10 minutes

Total Time: About 25 minutes

Yield: 30–40 mini bread bowls

Ingredients

- 8 oz cream cheese, softened
- ½ cup sour cream
- ½ cup mayonnaise
- ¾ cup freshly grated mozzarella
- ½ cup freshly grated Parmesan
- ¾ cup frozen spinach, thawed and squeezed very dry
- 1 cup marinated artichoke hearts, drained and finely chopped
- 2 cloves garlic, minced
- 1–2 tsp fresh lemon juice
- ½ tsp lemon zest
- ½ tsp salt (adjust to taste — marinated artichokes vary)
- ¼ tsp black pepper
- 30–40 small round dinner rolls
- 1–2 tbsp olive oil (for brushing)

Instructions

1. **Preheat Oven:** Preheat your oven to 375°F so it's fully heated and ready once the bread bowls are filled.
2. **Mix Dairy Base:** In a bowl, mix the cream cheese, sour cream, mayonnaise, mozzarella, and Parmesan until smooth and evenly combined. Take a moment to make sure the cream cheese is fully blended so the mixture stays creamy.
3. **Add Spinach and Artichokes:** Fold in the spinach, artichokes, garlic, lemon juice, lemon zest, salt, and pepper until combined.
4. **Prepare Rolls:** Slice the tops off the rolls and hollow out the centers, leaving a small border around the edges so they hold their shape once filled.
5. **Fill Rolls:** Spoon the dip generously into each roll, filling them right to the top.
6. **Brush Tops:** Lightly brush the tops of the rolls with olive oil to help them turn lightly golden in the oven.
7. **Bake:** Bake for 7–10 minutes, until heated through and lightly golden on top.
8. **Serve:** Serve warm, once the filling is hot and the tops are lightly toasted.

Make Ahead

- The dip can be made up to 2 days in advance and refrigerated.
- Fill the rolls just before baking. If baking from cold, add 1–2 extra minutes.

Send this to a friend who loves appetizers.

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