

Onion And Spinach Dip

Makes about 3½ cups Active time: 30 min Start to finish: 1½ hr

Ingredients

- 3 tablespoons extra-virgin olive oil
- 1 large onion, chopped (1½ cups)
- ½ lb shallots, chopped
- ½ lb baby spinach, coarsely chopped
- 3 oz cream cheese, softened
- 1 (16-oz) container sour cream
- ½ teaspoon salt
- ¼ teaspoon black pepper

Directions

1. Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté onion and shallots, stirring, until lightly browned, about 2 minutes. Reduce heat to moderate and continue to cook, stirring occasionally, until softened, about 8 minutes more. Add spinach and cook, stirring, just until wilted, about 2 minutes. Remove from heat and cool slightly.
2. Transfer spinach mixture to a bowl, then stir in cream cheese, sour cream, salt, and pepper until combined well. Chill, covered, at least 1 hour.