

Simple Easy Appetizer Recipes: Viral Party Bites

When hosting a party, you need **simple easy appetizer recipes** that look and taste incredible without chaining you to the kitchen. This recipe for “The Best Spinach Artichoke Dip” is one of those **viral party bites** that disappears from the bowl every single time. It’s a hot, cheesy, and outrageously creamy dip that brings restaurant-quality flavor to your living room. Made with a rich, savory base of three cheeses, tender artichoke hearts, and savory spinach, it takes just minutes to mix together. You can bake it until it’s golden and bubbling right before guests arrive.

Why You’ll Love This Spinach Artichoke Dip

Perfect for Any Party

This dip is the king of party foods. It’s one of those **simple easy appetizer recipes** that is universally loved and fits any occasion, from a fancy holiday gathering to a casual game day. It’s warm, comforting, and incredibly indulgent. You can serve it in a beautiful baking dish with a halo of crackers and bread, and it instantly becomes the centerpiece of your appetizer spread. People will gather around this dip, and you’ll get requests for the recipe all night long.

Easy to Make Ahead Highlights

The best **viral party bites** are the ones you can prep in advance. This spinach artichoke dip is a host’s dream. You can assemble the entire dip, mix all the ingredients, and spread it in your baking dish up to 24 hours ahead of time. Simply cover it tightly and store it in the refrigerator. When your guests are on their way, just pop it into the oven and bake until it’s hot and bubbly. This frees you up to enjoy your own party instead of stressing in the kitchen.

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- Author: [Aaron recipes](#)
- Total Time: [15 minutes](#)
- Yield: [24 skewers 1x](#)

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Description

The ultimate simple easy appetizer recipe! These viral party bites are fresh, fast, and require no cooking. Perfect for any get-together.

Ingredients

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Scale

- ☐ 1 pint cherry tomatoes
 - ☐ 1 (8-ounce) container fresh mozzarella balls (bocconcini)
 - ☐ 1 cup fresh basil leaves
 - ☐ 2 tablespoons olive oil
 - ☐ 1 tablespoon balsamic glaze (or more, for drizzling)
 - ☐ Salt and freshly ground black pepper, to taste
 - ☐ Wooden skewers (approx. 24)
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. On each wooden skewer, thread one cherry tomato.
2. Fold a fresh basil leaf in half and thread it onto the skewer next to the tomato.
3. Thread one mozzarella ball onto the skewer next to the basil.
4. Repeat the process until all ingredients are used.
5. Arrange the completed skewers on a serving platter.
6. Drizzle lightly with olive oil and balsamic glaze.
7. Sprinkle with salt and freshly ground black pepper just before serving.

Notes

For a more intense flavor, you can marinate the mozzarella balls in olive oil, salt, pepper, and a little garlic powder for 30 minutes before skewering.

The balsamic glaze is thick and sweet. If you only have balsamic vinegar, you can reduce it in a small saucepan over low heat until it thickens.

- Prep Time: 15 minutes
- Cook Time: 0 minutes
- Category: Appetizer
- Method: No-Cook
- Cuisine: Italian

Nutrition

- **Serving Size:** 1 skewer
- **Calories:** 45
- **Sugar:** 1g
- **Sodium:** 60mg
- **Fat:** 3.5g
- **Saturated Fat:** 1.5g
- **Trans Fat:** 0g
- **Carbohydrates:** 1g
- **Fiber:** 0.5g
- **Protein:** 2g
- **Cholesterol:** 5mg

Did you make this recipe?

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Ingredient Highlights & Substitutions

Essential Ingredients

The secret to the best spinach artichoke dip is the cheese blend. This recipe uses a non-negotiable base of full-fat, block-style cream cheese for its rich, creamy texture. Then, we add shredded mozzarella for that beautiful, gooey cheese pull, and grated Parmesan (or Pecorino) for a sharp, salty, nutty flavor. You will need canned, quartered artichoke hearts (in water or brine, not oil) and a box of frozen, chopped spinach that has been thawed and squeezed bone-dry. A bit of mayonnaise, sour cream, and garlic powder rounds out the savory, creamy base.

Smart Substitutions

While the cream cheese base is essential, you can customize the other ingredients. You can swap the sour cream for an equal amount of plain Greek yogurt for a tangier, higher-protein version.

Some **viral party bites** add a bit of heat; feel free to mix in a pinch of red pepper flakes or a few dashes of your favorite hot sauce. If you don't have mayonnaise, you can use all sour cream, though the mayo adds a specific richness. Fresh garlic can be used instead of garlic powder.

Step-by-Step Instructions

Prep Phase

This is the most important step for a creamy, not watery, dip. You must thaw your frozen spinach completely. Then, place it in a clean kitchen towel or cheesecloth and wring it out over the sink. Squeeze until you can't get any more liquid out. This is critical. For the artichokes, drain the can well and give them a rough chop. In a large bowl, add your softened cream cheese (let it sit at room temperature for an hour), mayonnaise, sour cream, grated Parmesan, and garlic powder.

Cooking Phase

Preheat your oven to 375°F (190°C). To the large bowl with the cream cheese mixture, add the dry spinach, the chopped artichokes, and about half of your shredded mozzarella cheese. Stir everything together until it is well combined. Taste it and add salt and black pepper as needed. Spread this mixture evenly into a 9-inch pie plate or a similar-sized oven-safe baking dish. Top the dip with the remaining shredded mozzarella. Bake for 20-25 minutes, or until the dip is hot, and the cheese on top is melted and turning golden brown and bubbly.

Pro Tips for Perfect Viral Party Bites

Technique Secrets

The secret to the *best* dip is to squeeze the spinach. Seriously. Squeeze it, then squeeze it again. Any water left in the spinach will be released during baking, creating a watery, separated dip. The second secret to great **viral party bites** is to use freshly grated cheese. Pre-shredded cheeses are coated in anti-caking agents that prevent them from melting as smoothly. Grating your own mozzarella and Parmesan from a block will result in a much creamier, gooier dip.

Common Mistakes to Avoid

The biggest mistake is using low-fat cream cheese or low-fat mayonnaise. This is an indulgent appetizer; low-fat versions will not melt properly and can often have a grainy texture or become oily when baked. Stick to the full-fat ingredients for the best, creamiest result. Another mistake is not using enough seasoning. The creamy base needs a good amount of salt, pepper, and garlic to make the flavors pop. Always taste your mixture before you bake it.

Serving Ideas & Pairings

Presentation & Plating

This is one of those **simple easy appetizer recipes** that looks its best served hot and rustic. Serve it directly in the baking dish you cooked it in, placed on a trivet. The golden, bubbly cheese on top is all the decoration you need. You can garnish it with a little bit of fresh, chopped parsley or chives

for a pop of color. Surround the baking dish on a large platter with a wide variety of “dippers” to create an abundant, inviting spread.

Pairing Suggestions

The best dippers have some structure to stand up to the thick, cheesy dip. Sturdy crackers (like Triscuits), pita chips, bagel chips, and crostini (toasted baguette slices) are all excellent choices. For a healthier, gluten-free option, serve it with vegetable crudité's like thick-cut bell pepper strips, carrot sticks, and celery sticks. A strong, crunchy tortilla chip is also a classic pairing. For more inspiration, explore our other [Easy Appetizer Recipes](#).

Timing Breakdown

Step	Time	Notes
Prep	15 min	Includes thawing/squeezing spinach and mixing.
Cook	20-25 min	Baking time.
Total 35-40 min Serves 10-12		

Frequently Asked Questions

Can I use fresh spinach instead of frozen?

You can, but it's much more work. You would need to cook down about 1 pound of fresh spinach, let it cool, and then squeeze it dry. Frozen spinach is a reliable and easy shortcut for this recipe.

Can I make this dip in a slow cooker?

Yes! This is one of those viral party bites that adapts well. Mix all the ingredients as instructed and place them in a small slow cooker. Cook on LOW for 2-3 hours, or until hot and bubbly, stirring occasionally. This is a great way to keep the dip warm throughout a party.

My dip seems oily. What happened?

This can happen if you use low-quality or reduced-fat cheeses, or if the dip gets too hot and “breaks.” Using full-fat, block-style cream cheese and good quality mozzarella and Parmesan, and baking at 375°F, should prevent this.

Conclusion

This Spinach Artichoke Dip is one of the most reliable **simple easy appetizer recipes** in any host's collection. It's a classic for a reason: the combination of warm, creamy cheese and savory spinach and artichokes is simply irresistible. As one of the original **viral party bites**, it has stood the test of time and proven to be a non-negotiable at any celebration. It's easy to make, can be prepped ahead, and is guaranteed to be the first appetizer to disappear.
