

Creamy Parmesan Spinach Bake

MG Newsletter, Julie Hyske

Ingredients Serves 12

- 3 packages (9 oz each) fresh baby spinach
- 1 small red onion, chopped
- 1 tbsp butter
- 1 package (8 oz) cream cheese, cubed
- 1 cup sour cream
- ½ cup half-and-half cream
- ½ cup plus
- 3 tablespoons grated Parmesan cheese, divided
- 3 garlic cloves, minced
- ⅛ tsp pepper
- 2 cans (14 oz each) water-packed artichoke hearts, rinsed, drained and chopped
- 1 tbsp snipped fresh dill
- 12 butter-flavored crackers
- ¼ tsp seasoned salt



Preheat oven to 350°. Place half of the spinach in a steamer basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 3-4 minutes or just until wilted. Transfer to a large bowl. Repeat with remaining spinach; set aside. In a large saucepan, sauté onion in butter until tender. Reduce heat to low; stir in the cream cheese, sour cream, half-and-half, ½ cup Parmesan cheese, garlic and pepper. Cook and stir until cream cheese is melted. Stir in the artichokes, dill, seasoned salt and spinach. Transfer to an ungreased 2-qt. baking dish. Sprinkle with cracker crumbs and remaining Parmesan cheese. Bake, uncovered, for 20-25 minutes or until edges are bubbly.