

# Turkey and Spinach Artichoke Casserole

## with Green Rooibos Bonita Tea

3 C Cooked turkey (shredded)	2 C Chicken broth
2 C Fresh spinach	1 C Heavy cream
1 C Artichoke hearts (chopped)	1 † Garlic powder
1/2 C Mozzarella cheese (shredded)	1 † Italian seasoning
1/2 C Parmesan cheese (grated)	Salt and pepper to taste
1/4 C Butter	1/2 C Green Rooibos Bonita Tea (brewed and cooled)
1/4 C Flour	

**PREHEAT** your oven to 350°F and grease a 9x13-inch baking dish.

**SAUTÉ** spinach and artichoke hearts in butter until spinach is wilted.

**STIR IN** flour and cook for 1-2 minutes.

**GRADUALLY ADD** chicken broth, heavy cream, and brewed Green Rooibos Bonita tea, stirring constantly until thickened.

**COMBINE** cooked turkey, sautéed spinach and artichoke hearts, garlic powder, Italian seasoning, salt, and pepper in a large bowl.

**POUR** the sauce over the turkey mixture and stir to combine.

**TRANSFER** the mixture to the prepared baking dish and sprinkle with Mozzarella and Parmesan cheeses.

**BAKE** for 30-35 minutes or until bubbly and golden brown.