

Team Smith Favorite RECIPES

TITLE

*Spinach and
Artichoke Casserole*

PREP TIME

10 Minutes

TOTAL TIME

40 Minutes

INGREDIENTS

1 tbsp butter for greasing baking dish
1/2 cup butter, melted, for casserole,
plus
1 tablespoon butter, melted, for
topping
2 (10-ounce) packages frozen
chopped spinach
1 (8-ounce) package cream cheese,
softened
1 teaspoon fresh lemon juice
1 (14-ounce) can artichoke hearts,
drained and quartered
1/2 cup coarse Ritz cracker crumbs
(about 10 crackers)



DIRECTIONS

Step 1: Preheat oven to 350 degrees. Butter a shallow 2-quart casserole.

Step 2: Cook the spinach according to the package directions, drain well and place in a mixing bowl. Add 1/2 cup of melted butter, the cream cheese and lemon juice and blend well with a fork.

Step 3: Scatter the artichoke quarters evenly over the bottom of the greased casserole dish. Cover with the spinach mixture and smooth the top.

Step 4: Cover the top with the Ritz crumbs, drizzle with 1 tablespoon melted butter and bake on the middle rack until bubbly in the center and lightly browned on the top, about 25 minutes. Cool about 5 minutes and serve.



RECIPE SUBMITTED BY:

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Courtesy of: cooking.nytimes.com



Happy Thanksgiving!


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