

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Game-Day Favorite Panko Crusted Spinach and Artichoke Dip

"This recipe is a keeper!"



Eddie Szczerba
Ossining, NY
(Pop. 25,060)

Having friends over for the big game? Add Eddie Szczerba's Panko Crusted Spinach and Artichoke Dip to your menu. The mix of panko, spinach and artichokes make this one yummy recipe. And white beans add unusual—but tasty—twist. Have lots of pita chips handy because this will be gone before the first touchdown!

See step-by-step photos of Eddie's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/spinachdip

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Panko Crusted Spinach and Artichoke Dip



What You Need

- 1 pkg frozen chopped spinach
- 1 can artichoke hearts, 14 oz.
- 1 can white beans, 15 oz.
- 2 cloves garlic, minced
- 1 c cream cheese
- 2 c Asiago cheese, grated
- 3/4 c sour cream
- 1/2 c mayonnaise
- 1 tsp lemon rind, grated
- 1 pinch salt and pepper
- 3 tbsp panko bread crumbs

Directions

- Start by defrosting and squeezing water out of spinach.
- Open and drain cans of artichokes and white beans.
- Combine drained spinach with grated cheese and chopped artichoke hearts.
- Place the beans, spinach and artichoke hearts in a food processor and pulse together until well combined (don't over mix). Then, mix with the remaining ingredients (except for the panko bread crumbs).
- Lightly grease or spray a 2 quart baking dish. Fold in mixture.
- Top with panko bread crumbs.
- Bake in a pre-heated 375 degree oven uncovered for 25 minutes.
- Serve immediately with pita chips, crackers or crostini.

Submitted by: Eddie Szczerba, Ossining, NY (pop. 25,060)

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