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# Creamed Spinach with Artichoke Hearts

*Joan Revson - Georgia*

*North American Potpourri - Autism Directory Service, Inc - 1993*

Servings: 8

**4 packages chopped spinach, cooked and drained**

**1/3 cup butter**

**1 large package cream cheese**

**1 can artichoke hearts**

**bread crumbs**

In a saucepan, prepare the spinach according to package directions. Drain thoroughly.

In a bowl, combine the spinach with the butter and cream cheese. Place the mixture into a buttered casserole dish. Place the cut artichoke hearts on top and sprinkle the tops with bread crumbs. Dot with butter.

Bake at 325 degrees until hot.

## **Side Dishes**

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*Per Serving (excluding unknown items): 177 Calories; 18g Fat (87.8% calories from fat); 3g Protein; 2g Carbohydrate; 1g Dietary Fiber; 52mg Cholesterol; 185mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.*