



# Spinach and Artichoke Stuffed Artichoke Bottoms

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 Jar Large Artichoke Bottoms
- 1 6.5 oz pkg. Alouette Spinach and Artichoke soft spreadable cheese
- 1 C Grated Parmesan
- 1 C Panko Bread crumbs, divide in half
- 1 C Diced Ham
- $\frac{1}{2}$  tsp. Chopped garlic
- 2 Tbsp. Chopped Parsley divide in half

## Instructions

- Preheat oven to 350 F degrees
  - Drain Artichoke Bottoms on paper towels
  - Mix  $\frac{1}{2}$  C Panko crumbs with 1 Tbsp. Parsley and set aside
  - Mix the remaining ingredients
  - Fill each artichoke bottom with approximately 1 heaping Tbsp. of cheese mixture
  - Sprinkle tops with bread crumb mixture
  - Bake for 8-10 minutes
  - Serve warm as an appetizer or side dish
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