



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