PANKO PARMESAN SPINACH & ARTICHOKE CASSEROLE

By: Simply Creative Chef Rob Scott

Ingredients: Serves 4

3 tablespoons unsalted butter
2 cloves garlic, minced
1 small onion, finely chopped
1 ¼ cups heavy cream
¼ teaspoon freshly grated nutmeg
1/8 teaspoon cayenne
2 10-ounce packages frozen chopped spinach, thawed and squeezed dry
4 large artichokes,patted dry and chopped
Kosher salt and freshly ground black pepper
½ cup grated Parmesan
2 ounces cream cheese
2 tablespoons panko breadcrumbs

Directions:

- Preheat oven to 400 degrees F
- Melt the butter in a medium saucepan over medium heat
- Add the garlic and onion and cook stirring occasionally, until softened, about 6 minutes
- Add the heavy cream, nutmeg and cayenne and bring to a simmer
- Simmer, stirring occasionally until slightly thickened, about 5 minutes
- Mix in the spinach,artichkes, ½ teaspoon salt and ¼ cup of the parmesan
- Add the cream cheese and stir until melted
- Season with salt and pepper to taste
- Transfer the mixture to a 1 ½ - 2 quart baking dish and sprinkle with the panko and remaining ¼ cup parmesan
- Bake until bubbling and light golden on top, about 15 minutes