

Artichoke, Spinach & Asiago Casserole

written by The Recipe Exchange | June 13, 2015

Ingredients

1 (15 ounce) can artichoke hearts, drain and cut
1 cup fresh spinach
2 large shallots, minced
1 teaspoon minced garlic
2 tablespoons butter
2 tablespoons flour
1 cup Asiago cheese
1 cup milk
1¼ cup roasted pine nuts

Directions

In a casserole dish add artichoke hearts, spinach, shallots and garlic.
In a pan melt the butter, then add the flour, whisk for about 2 minutes.
Then add the milk and cheese, continue stirring, (low heat).
When cheese is melted pour over artichokes.
Add pine nuts on top of cheese.
Bake 20 minutes at approx 350°F.