



Noreen's Kitchen

Spinach Artichoke

& Chicken Casserole

Ingredients

4 cups cooked chicken, cubed	½ cup Grated Parmesan
10-ounce package frozen spinach, thawed and squeezed dry	1 cup shredded mozzarella cheese
2 15-ounce cans artichoke hearts, drained and quartered	1 teaspoon Italian seasoning
1-pound sliced cremini mushrooms	½ teaspoon cayenne pepper
2 tablespoons butter	1 teaspoon Garlic powder
2 cloves garlic, minced	1 teaspoon onion powder
1 cup onion, diced	½ teaspoon salt
1 brick, (8 oz) cream cheese, softened	½ teaspoon cracked black pepper
½ cup mayonnaise	Topping:
½ cup Sour cream	1 cup shredded mozzarella cheese
	½ cup grated parmesan cheese

Step by Step Instructions

Preheat oven to 350 degrees.

Generously butter a 9 x 13 baking dish; set aside.

Melt 2 tablespoons butter in a skillet. Sauté mushrooms, onions and garlic until the mushrooms are tender and have cooked through. Remove from heat and set aside.

In a large bowl, combine cream cheese, mayo and sour cream, stir well to incorporate.

Add chicken, Mozzarella, Parmesan and spices to the creamy mixture and stir well to combine.

Add mushroom mixture as well as drained spinach and artichoke hearts. Mix well.

Pour the mixture into the baking dish and spread evenly. Top with remaining mozzarella and shredded Parmesan.

Bake for 25 minutes or until casserole is lightly browned on top and bubbly.

Remove from oven and allow to rest for 10 minutes before serving.

Serve with a side of mixed greens, cauliflower rice, broccoli rice or green beans or on top of cooked spaghetti squash, noodles or regular rice.