



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Creamy Cheese and Spice Spinach Casserole

When you're looking for a tasty side dish to pair with a grilled steak, chicken breast, or fish fillet, look no further than this quick and easy, but really delicious dish. You can even prepare it a day in advance and bake it just in time to serve.

To Serve 4-6.

- 2 (10-ounce) pkgs. frozen chopped spinach, thawed
- 1-1/2 cups whipping cream
- 3 ounces cream cheese, room temperature, cut into 1-inch chunks
- 1 cup (4 ounces) shredded Asiago cheese
- 1 package **Fredericksburg Farms San Jacinto Spinach Dip**
- 1 cup dry breadcrumbs, tossed with 2 tablespoons melted butter

Preheat oven to 350 degrees. Turn the thawed spinach out into a small mesh strainer and press out all moisture. Transfer to a large mixing bowl; set aside. Butter a 9" x 13" casserole dish; set aside.

Combine the whipping cream and cream cheese in a heavy-bottomed, 2-quart saucepan over medium heat. Cook, stirring often, until cream cheese has melted. Pour the mixture over the spinach, then add the Asiago cheese and **San Jacinto Spinach Dip**. Stir to blend well. Turn the mixture out into prepared casserole dish, spreading evenly. Scatter the buttered breadcrumbs over the top and bake in preheated oven for 45 minutes, or until mixture is lightly browned and bubbly. Serve hot.