



**Delicious
Recipes**

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Spinach and Artichoke Crostini

INGREDIENTS

2 tbsp olive oil
1 medium shallot, chopped
3 garlic cloves, chopped
Salt and pepper to taste
2 cups fresh baby spinach
1 11 ounce baguette
1 14-ounce can artichoke hearts, drained and rough chopped
1/2 cup light cream cheese, softened
Pinch red pepper flakes, optional
1 1 1/2 ounce piece of Parmigiano Reggiano, grated with
a box grater or or 1/3 cup pre-shredded

DIRECTIONS

1. Heat your barbeque on high.
2. Add your baguette slices and toast until browned. Flip and remove.
3. Add a cast iron pot to the grill. Pour in oil, followed by garlic and shallots. Stir and cook until tender.
4. Add your artichokes and season with salt and pepper.
5. Add cream cheese, freshly grated parm, and stir until combined. Sprinkle some red pepper flakes for a kick of heat and follow that with the spinach.
6. Stir and let that cook down.
7. When it's reduced, remove from heat.
8. Spread your artichoke dip on the crostini and garnish with grated parm.
9. Place it back on the grill and when the cheese has toasted, remove and serve.