

# **Elysian Fields Spinach and Artichoke Casserole**

**Serves 6 - 8**

**Preheat oven to 350 degree F**

**1/2 cup (1 stick) butter**

**1 medium chopped onion**

**2 cloves minced garlic**

**2 10-ounce packages frozen spinach, cooked and drained**

**1 16-ounce can marinated artichoke hearts, drained and diced**

**1 pint combination of plain yogurt and lebna (can substitute sour cream)**

**1/2 cup grated Parmesan cheese + more to sprinkle on top**

**3 sprigs of parsley, chopped**

**Melt butter in a small skillet over medium heat. (It's a lot of butter, but it's important. Use oleo or margarine if necessary.) Add onions and garlic and sauté until transparent but not brown.**

**Combine spinach, artichoke hearts, yogurt/lebna mixture and Parmesan cheese in a 1-1/2 quart casserole dish. Salt to taste, sprinkle with more Parmesan cheese and bake 20 to 30 minutes, or until golden brown and bubbly.**