



SPINACH ARTICHOKE CREAM CHEESE WONTONS



A bed of sautéed spinach topped with crispy **Cream Cheese Wontons**, artichoke hearts and sun-dried tomatoes, drizzled with balsamic glaze and garnished with shaved parmesan cheese. Yield: 1 Serving

Ingredients:

| | | | |
|---------|---|----------|----------------------------|
| 3 Each | Cream Cheese Wontons [#56610], Prepared According to Package Directions | 1 Tbsp. | Sun-Dried Tomatoes, Sliced |
| 1 Tbsp. | Vegetable Oil | 1 tsp. | Garlic, Minced |
| ¾ Cup | Spinach Leaves | To Taste | Salt & Black Pepper |
| ¼ Cup | Artichoke Hearts, Quartered | 2 Tbsp. | Balsamic Glaze |
| | | Garnish | Parmesan Cheese, Shaved |

Directions:

1. Heat the vegetable oil in a medium sauté pan on medium-high heat.
2. Add in the spinach, artichoke hearts, sun-dried tomatoes, garlic, salt and black pepper, then cook for 1-2 minutes, or until the spinach is wilted.
3. Place the spinach mixture onto a serving dish and top with the **Cream Cheese Wontons**.
4. Drizzle with balsamic glaze and garnish with shaved parmesan cheese.

