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Spinach-and-Brie-Topped Artichoke Hearts

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- ❖ 9 ounce(s) artichoke hearts, frozen, (1 box)
- ❖ 2/3 cup(s) spinach, frozen chopped, cooked or cooked and chopped fresh spinach
- ❖ 1 teaspoon lemon-pepper seasoning
- ❖ 1/4 teaspoon salt
- ❖ 18 slice(s) cheese, brie, thin slices

Preparation

1. Preheat broiler. Prepare artichoke hearts according to package directions.
2. Combine spinach, lemon pepper and salt in a small bowl. Top each artichoke heart with the spinach mixture and brie. Broil until cheese melts, 1 to 2 minutes.

