

Spinach Artichoke Grill Cheese (Crowd Favorites, Main Courses, Easy Entertaining)

- 1 (8 oz) package cream cheese, softened
- ½ cup mozzarella, shredded
- ½ cup parmesan, grated
- 1 Tbsp Halladay's Spinach and Artichoke Seasoning
- ½ cup frozen spinach, defrosted and drained dry
- 1 (8 oz) jar of plain or marinated artichoke hearts, drained and chopped
- 4 slices of ciabatta or sourdough bread
- 1 Tbsp butter, softened

Combine cream cheese, mozzarella, parmesan and Spinach Artichoke seasoning. Fold in spinach and artichoke hearts.

Spread one side of each slice of bread with butter. Put butter side down in a preheated fry pan. Top with filling mixture and an additional piece of bread, butter side up. Cook until bottom side is golden brown, then carefully flip over to cook the other side until golden brown and filling is melted.