

Amazing Spinach Artichoke Casserole

Savannah · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

16

Description

This spinach artichoke casserole with roasted garlic fresh mushrooms and cheese makes a mouthwatering side dish that is creamy and delicious. This recipe has a lot of steps but it is relatively easy and is well worth it. It's my most requested vegetable casserole recipe and a Thanksgiving family favorite.

Ingredients

- - 6 cloves garlic
- unpeeled - 4 (10 ounce) packages frozen chopped spinach - thawed
- drained and squeezed dry - 1 (14 ounce) can artichoke hearts
- drained and chopped - ¼ cup butter - 1 (8 ounce) package sliced fresh mushrooms - 3 green onions
- finely chopped - 1 (8 ounce) package cream cheese - 1 cup sour cream - 1 (8 ounce) can water chestnuts
- drained and chopped - ¾ cup grated Parmesan cheese - ¾ cup real mayonnaise - 2 teaspoons garlic salt - 1 tablespoon lemon juice - 1 cup French fried onion rings

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place garlic cloves in a small oven-safe dish
2. and roast in the preheated oven until softened and fragrant
3. about 20 minutes. Set roasted garlic cloves aside to cool. Place spinach in a large mixing bowl; stir in the artichoke hearts. Melt butter in a skillet over medium heat. Add mushrooms; cook and stir until mushrooms are softened
4. about 10 minutes. Mix in green onions
5. and cook and stir until onions are soft
6. about 5 more minutes. Transfer mushroom mixture into the bowl with spinach mixture. Remove cream cheese from wrapping
7. place into a microwave-safe bowl
8. and cook in the microwave until warm and very soft
9. about 1 ½ minutes. Stir softened cream cheese into spinach mixture
10. and add sour cream
11. water chestnuts
12. Parmesan cheese
13. mayonnaise
14. garlic salt
15. and lemon juice. Squeeze roasted garlic out of garlic skins
16. and mix thoroughly into the spinach mixture. Spoon the casserole into a round 2-quart baking dish. Bake in the preheated oven until the casserole is hot and bubbly
17. about 30 minutes. Spread French-fried onion rings over the top
18. return to the oven
19. and bake until the onion rings are lightly browned
20. 5 to 10 more minutes. Cook's Note If you are a garlic lover
21. add an additional clove or two of pressed garlic to the mixture without roasting it first.