



Level-Up for Game Day

Queen of Hearts Savory Spinach Tarts

No messy spinach artichoke dips – try these two-bite pop-in pies

4 ounces chopped baby spinach
6 ounces marinated artichoke hearts, drained; chopped
4 ounces creamy chive onion flavored cream cheese
1/4 cup mayonnaise
2 Tablespoons sour cream
1/4 teaspoon garlic powder
15 petite phyllo shells (one 1.9 oz. box of baked shells)
2 to 3 Tablespoons cup grated Parmesan cheese

- Preheat oven to 375 degrees F. Line small baking pan with aluminum foil.
- Add all ingredients except phyllo shells into food processor; process about 9 times until mixture is combined and artichoke hearts are chopped.
- Place the phyllo shells on the prepared baking pan.
- With a small spoon, fill the phyllo shells with the spinach mixture. Place a pinch of grated Parmesan cheese over the top of each.

- Bake in preheated oven for 15 minutes or until top of each petite pie is bubbling. Do not overbake. Serve warm. Yield: 15 two-bite appetizers

Recipe Inspired by: Andy Lunique; *The Ultimate Gamers Cookbook*.

About the Recipe: Everyone loves spinach/artichoke dip served with chips. For game playing, serve an updated style of those flavors in crisp, petite shells. There's no fuss and no muss; just great tasting nibbles.