

Spinach, Artichoke, & Pepper Phyllo Appetizers

Yields: 16 phyllos

Ingredients:

1	jar	Marinated Artichokes, drained & chopped
2	T	Unsalted butter
¼	C	Finely chopped onion
¼	C	Unseasoned dry bread crumbs
1		Bell Peppers, oven or fire roasted, diced
1/2	C	Bacon, cooked and crispy
8		Spinach leaves, cleaned
1	T	Chopped fresh parsley
¼	tsp	Salt
1/8	tsp	Ground black pepper
2	T	Grated Parmesan cheese

Method:

1. Preheat oven to 300°F.
2. Melt butter over medium-high heat and cook bacon and onions until translucent.
3. Add artichokes, peppers, and spinach stirring occasionally, 5 minutes or until tender.
4. In medium bowl, pour cooked mixture over bread crumbs. Stir in parsley, parmesan cheese, salt and pepper. Place in food processor then lightly puree if desire to smooth.
5. Evenly spoon or pipe mixture into phyllo cups; arrange on baking sheet.
6. Bake for 5-7 minutes. Remove then allow to cool 2 minutes.
7. Serve.