Spinach and Artichoke Dressing

1 large loaf French bread

2 cups frozen spinach, defrosted and drained

1 can artichoke hearts, drained and chopped

2 cups mozzarella

1 Tablespoon butter

1/2 Onion, finely chopped

2 stalks celery, finely chopped

2 garlic cloves, minced

1 teaspoon freshly chopped sage

1 teaspoon freshly chopped thyme

1 teaspoon freshly chopped rosemary

1/4 teaspoon red pepper flakes

1 1/2 cups chicken broth

8 oz. cream cheese, cubed

Cut bread into cubes and leave out overnight to dry.

Combine bread, spinach, artichoke hearts, and 1 1/2 cups mozzarella.

Melt butter in skillet.  Add onion and celery and cook 3 to 4 minutes.

Add garlic and herbs and cook until fragrant, about 2 minutes.

Add chicken broth and cream cheese and bring to a simmer.  Season with salt and pepper.

Pour bread mixture into prepared baking dish.

Pour over cream cheese mixture and sprinkle with remaining mozzarella.

Bake 20-25 minutes at 350.