

Crab Artichoke Squares

1 tbsp olive oil
1 small onion, finely diced
3 cloves garlic, minced
1 14 oz can artichoke hearts, drained and chopped
1 cup grated mozzarella cheese
1/4 cup grated Parmesan cheese
1/4 cup Italian seasoned bread crumbs
1/2 tsp salt
1/4 tsp black pepper
1/4 tsp cayenne pepper
4 large eggs
3/4 cup cooked crabmeat

Grease an 8 x 8 baking dish. Preheat oven to 325 F.

Heat olive oil in a skillet over medium heat. Add onion and garlic and saute until onion is translucent, about 5-8 minutes.

While the onion cooks, add the artichokes, cheeses, bread crumbs, and seasonings to a mixing bowl. Stir in the onion. Mix in the eggs, combining well. Gently fold in the crab

Add the mixture to the baking dish. Bake 30 minutes, or until set. Cool for about 15-20 minutes before cutting into squares.