

# SPINACH & ARTICHOKE BITES



## Ingredients *Yield: 24 servings*

Reorder No.	Description	Amount
599417	GFS® Chopped Spinach	2 cups
Market Item	Canned Artichoke Hearts, Drained and Chopped	6 oz.
644650	Garlic, Minced	½ Tsp.
460095	Primo Gusto® Shredded Parmesan Cheese	2 Tbsp.
770441	Cream Cheese, Softened	4 oz.
780995	Primo Gusto Mozzarella Cheese	¾ cup
224847	Trade East® Garlic Salt	½ Tsp.
225037	Trade East Ground Pepper	to taste
299405	GFS Unsalted Butter	¼ cup
Market Item	Crescent Dough	1 can

## Preparation Instructions

*Wash Hands.*

Preheat oven to 375 °F.

In a bowl, combine spinach, artichoke hearts, garlic and Parmesan cheese. Blend in cream cheese and half of your mozzarella cheese. Season with salt and pepper and set aside.

Using a rolling pin, lay out dough on a cutting board and lightly stretch to a 8 x 12 rectangle. Cut dough into 2 inch squares, so you have 24 squared total.

Lightly grease a mini muffin tin and place a square in each slot, gently pushing down to create an indent.

Scoop one teaspoon of your spinach mixture on top of each crescent square and gently push in. Spread the remaining mozzarella cheese over the tops of each cup.

Bake for 15 - 17 minutes, until golden brown. Let cool for 5-10 minutes.