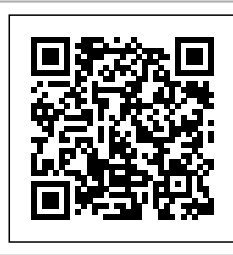


Spinach Dip Christmas Tree



Scan Code To Watch Video!



Recipe by: Laura Vitale

Makes 2

Prep Time: 20 minutes
Cook Time: 20 minutes

Ingredients

For the filling:

- __ 5 oz of Frozen Chopped Spinach, thawed and squeezed of any moisture
- __ 4oz of Cream Cheese, softened at room temperature
- __ 1/4 cup of Mayo
- __ 2 Tbsp of Sour Cream
- __ 1/2 cup of Grated Parm
- __ 2/3 cup of Shredded Mozzarella
- __ 1 Tbsp of Garlic and Herb Seasoning

For the remaining Ingredients:

- __ 2-8oz packages of Crescent Roll Dough Sheets
- __ 3 Tbsp of Melted Butter
- __ 1 Tbsp of Grated Garlic
- __ 2 Tbsp of Parm
- __ Touch of Garlic and Herb Seasoning

1) Preheat your oven to 375 degrees, line 2 baking sheets with parchment paper and set aside.

2) In a large bowl, mix together all the ingredients for the filling until really creamy and combined, set aside.

3) Roll out one of the sheets of dough onto one of your prepared baking sheet, evenly spread the filling all over, then top with the second sheet of pastry, carefully cut the whole thing into the shape of a christmas tree (place the excess on the other baking sheet) then cut slits along the side the body of the tree and give each one a twist (watch video to see how I do this).

4) With the remaining pieces, you can put the big triangles together to create another tree and take the excess to cut long pieces and give them a twist (watch video to see how I do this).

5) Mix together the butter, parm, garlic and seasoning and brush evenly all over, then bake for about 15-20 minutes or until golden brown, allow to cool slightly before serving.

