



SPINACH ARTICHOKE CUPS

MAKES 24 CUPS

1. Preheat oven to 375°. Grease a mini muffin tin with cooking spray.
2. In a large bowl, combine spinach, artichokes, cream cheese, sour cream, 1 cup mozzarella, Parmesan, and garlic. Season with salt and pepper.
3. On a lightly floured surface, roll out crescent dough, pinching seams together. Cut into 24 squares. Place squares into muffin tin slots and spoon 1 tablespoon of dip into the dough. Top with remaining mozzarella.
4. Bake until pastry is golden, and cheese is melted, about 15 minutes.

www.BostitchOffice.com

INGREDIENTS

- Cooking spray
- 1 (10-oz.) package frozen spinach, defrosted and chopped
- 1 cup canned artichoke hearts, drained and chopped
- 4 oz. cream cheese, softened
- 1/4 cup sour cream
- 1 1/2 cup shredded mozzarella
- 1/4 cup grated Parmesan
- 2 cloves garlic, minced
- Kosher salt
- Freshly ground black pepper
- 1 tube crescent dough