Game Day Spinach Pull Apart

Description

A perfect recipe for game day or gathering of family or friends. Very easy to prepare.

Summary

Yield: 8
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American
Tags: spinach cream cheese mozzarella cheese

Ingredients

- 3 tbsps butter, melted
- 1 1/2 tsps garlic powder
- 8 ozs cream cheese (8 oz packages), softened
- 1 cup mayonaise
- 1/4 cup grated parmesan cheese
- 1/2 cup mozzarella cheese, shredded
- 12 ozs Frozen Spinach thawed (well drained), chopped
- 3 large fresh basil leaves chopped or 2 tsp. dried
- 1 tsp black pepper
- 1 tsp kosher salt
- 2 cans 8 oz. of Pillsbury crescent rolls, garlic butter if you can find it
- 1 cup marinara sauce - heated

Instructions

1. Preheat oven to 350°

2. Spray a 12 cup fluted tube cake pan with crisco cooking spray.

3. In a small bowl, mix butter and 1/2 tsp. garlic powder.

4. In a large bowl, mix cream cheese, mayonnaise, parmesan, mozzarella, spinach, basil, pepper and remaining 1 tsp. garlic powder. Blend well.

5. Unroll crescent dough and separate into 16 triangles.

6. Cut each triangle in half lengthwise to make a total of 32 small triangles.

Game Day Spinach Pull Apart

7. Stretch or press each triangle slightly, being careful not to tear it.
8. Spoon 1 TBsp. of the spinach mixture onto the center of each triangle.
9. Pull the dough around mixture and form a ball.
10. Press edges to seal, you should have 32 balls.
11. Roll each ball in butter mixture and layer in pan.
12. Bake 35-40 minutes or until golden brown.
13. Cool for 5 minutes.
14. Place a heat proof serving plate upside down over the pan and turn plate and pan over. Remove pan and cool 10 minutes.
15. Serve warm with marinara sauce.