

## Spinach Artichoke Bites



### Ingredients:

- 1 (8 oz.) package softened cream cheese
- 1/4 cup mayo
- 1/2 cup grated parmesan or romano cheese
- 2 cloves garlic, peeled and minced
- 1 (14 oz.) can artichoke hearts, drained and chopped
- 1 cup frozen chopped spinach, thawed and drained
- 2 tubes of crescent roll dough
- shredded mozzarella

### Directions:

- 1) Preheat your oven to 375 degrees F.
- 2) Lightly spray mini muffin tins with baking spray.
- 3) Combine the first six ingredients in a large bowl, stirring well.  
(Once you've combined the dip, set aside)
- 4) Roll your crescent roll dough out onto a large cutting board/work surface.
- 5) Working with half of the dough at time (4 triangles), pinch all of the creases together so that you're left with one big piece of dough.
- 6) Using a pizza slicer or a knife, cut the dough into 12 roughly even squares.
- 7) Press each of the dough squares into a mini muffin tin.
- 8) Using a teaspoon, fill each cup with the spinach artichoke mixture.
- 9) Sprinkle each one with a little shredded mozzarella.
- 10) Pop those babies in the oven for 12 minutes