

Christmas Tree Spinach Bread Sticks

- 12 oz Frozen chopped spinach *thawed and squeezed dry*
- 6 oz cream cheese *softened*
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/2 teaspoon onion powder
- 1/4 teaspoon chili powder
- 1/4 teaspoon pepper
- 1 teaspoon Italian seasoning
- 1/2 cup grated parmesan cheese
- 1 cup grated cheddar OR mozzarella cheese
- 1 tube refrigerated thin crust pizza crust
- 2 tablespoons butter
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon garlic salt
- Preheat oven to 400 degrees.
- In the Bosch Universal Plus bowl with cookie paddles, beat together the spinach and cream cheese.
- Add garlic, salt, onion powder, chili powder, pepper, and Italian seasoning and beat to combine.
- Add parmesan cheese and 1/2 of the cheddar or mozzarella cheese and beat to combine. (The other half of the cheddar or mozzarella cheese will be sprinkled over the filling when you shape the Christmas tree.)
- Shape into Christmas tree as directed in the post.
- Bake for about 22 minutes until quite golden brown on top and cooked through on the bottom.
- Melt butter and stir in garlic salt and seasoning, then brush over breadsticks.
- Serve warm.

