

SPINACH DIP BREAD STICK CHRISTMAS TREE

Chefsville
Kids

COOKEE'S TOOL KIT

Sheet pan lined with a
Silmat or parchment
Measuring cups & spoons
Pizza cutter
Medium sized bowl
Small bowl
Pastry brush
Offset spatula
Mitts or heat protection
Adult Supervision



Ingredients

10-12 ounces spinach, fresh or frozen, chopped
6 ounces cream cheese, softened
2 cloves garlic, minced
1 lemon, zested
1 teaspoon Italian seasonings
½ teaspoon salt
¼ teaspoon pepper

½ cup grated parmesan cheese
1 cup shredded Swiss, cheddar or mozzarella cheese
2 tablespoons butter
1/2 teaspoon onion powder
¼ teaspoon garlic powder
1 recipe pizza dough or tube of frozen, thin pizza crust

Directions

1. Preheat oven to 400 degrees F.
2. In a bowl, beat together the spinach and cream cheese.
3. Add garlic, salt, pepper, Italian seasonings, and lemon zest. Mix/beat to combine.
4. Add the parmesan and ½ of the Swiss or mozzarella cheeses, stir to combine ingredients.
5. Roll dough out into a rectangle, then cut diagonally making 3 triangles, however, the one in the middle is larger. The 2 smaller triangles are spliced to make the same sized triangle which was in the center when you began to cut diagonal. The trunk below the branch line needs you to cut out a small piece of dough to make a 2x2 square for the bottom.



6. Using one triangle, top the dough with the spinach dip and spread with an offset spatula to the edges.
7. Top spinach mixture with remaining cheese.
8. Top with the two spliced triangles that were cut.

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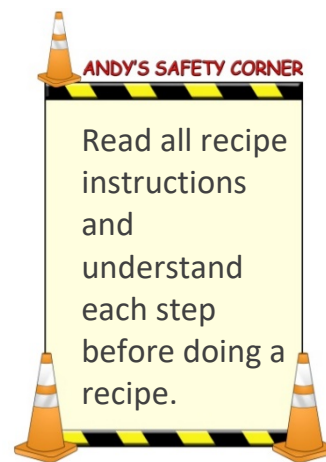
9. Create the Christmas tree by using a pizza cutter. Leave an inch for the trunk of the tree. Slice from the middle area out towards the edge creating a breadstick about an inch wide. Leave about an inch down the middle of the tree uncut. The center inch is going to be for the trunk of the tree.

For shaping instruction video visit: <https://wp.me/p405LX-3SX>

10. Grab each slice and give it a twist. For the top slice which is very short, only give a ½ twist. Other pieces can be twisted up to two or three times as you work down the tree to bigger slices.



11. Bake at 400°F for about 22 minutes. The top will be lightly brown.
12. Once done, take some melted butter with garlic powder and onion powder and brush the top.



Allow to cool for at least 2 minutes, then serve where everyone tears off pieces of breadsticks.

Serves 10-12

Time: 30 minutes