

Spinach Artichoke Pizza

Ingredients

- 2 packages (8 oz. each) refrigerated crescent rolls
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 envelope (.9 oz.) dry vegetable soup and dip mix
- 1 package (10 oz.) frozen chopped spinach, thawed and well drained
- 1 can (14 oz.) artichoke hearts in water, drained and chopped
- 1 can (8 oz.) sliced water chestnuts, drained and chopped
- 1 package (4 oz.) crumbled feta cheese
- 1 garlic clove, pressed
- 1/4 cup (1 oz.) grated fresh Parmesan cheese

Directions

1. Preheat oven to 375 F. Unroll 1 package of crescent dough across one end of stone bar/pizza pan (or cookie sheet). Repeat with remaining package of dough, filling pan. Roll dough to seal perforations and press up sides to form crust. Bake 10-12 minutes, let cool.
2. Combine mayonnaise, sour cream and soup mix, set aside. Drain spinach, squeezing out as much water as possible, add to mayo mixture. Drain

artichokes and water chestnuts, chop both. Add artichokes, water chestnuts, feta cheese and garlic (pressed with garlic press) to mayo mixture, stir well.

3. Spread mixture over crust. Add grated Parmesan cheese over filling. Bake 10-12 minutes, let cool slightly before cutting.

Makes 24 squares

Notes: You can make the crust ahead of time. Just before needed, spread with the delicious veggie mixture and bake just before serving.

Submitted by Jan Tuckerman