

# CHRISTMAS TREE SPINACH DIP BREADSTICKS

Enjoy this creative spinach dip and breadstick creation this holiday season!

<https://www.itsalwaysautumn.com/christmas-treespinach-dip-breadsticks.html#wprm-recipecontainer-18972>

**Featured Food:** spinach

**Yield:** 20 servings

## Ingredients

12 oz Frozen chopped spinach thawed and squeezed dry	1/2 cup grated parmesan cheese
6 oz cream cheese softened	1 cup grated cheddar OR mozzarella cheese
2 cloves garlic, minced	
1/2 t salt	1 tube refrigerated thin crust pizza crust
1/2 t onion powder	
1/4 t chili powder	2 T butter
1/4 t pepper	1/2 t Italian seasoning
1 t Italian seasoning	1/2 t garlic

## Preparation

Preheat oven to 400 degrees.

In a bowl, 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.)

Roll out pizza dough. Cut into large triangle. Use reserve dough to create second triangle. Spread spinach mixture onto one of the triangles. Top mixture with second triangle. Press edges of dough together. Use pizza cutter and cut into strips from the edges into the center about 2-3 inches. Then, twist the strips.

Bake for about 22 minutes until quite golden brown on top and cooked through on the bottom.

Melt butter and stir in garlic and seasoning, then brush over breadsticks.

Serve warm.