



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Spinach Artichoke Bombs

Yield 32

FOR THE SPINACH ARTICHOKE FILLING

- 1 box frozen spinach, thawed and juices drained
- 1 15-oz. can artichoke hearts, drained and chopped
- 2 c. ricotta
- 1/4 c. freshly grated Parmesan
- 1 tsp. garlic powder
- 1 package mozzarella string cheese

FOR THE CRESCENT ROLLS

- 4 tubes crescent roll dough
- 1/4 tsp. Kosher salt (optional)
- Marinara, for dipping (My favorite is Barilla)

Preheat oven to 375°.

Make the Spinach Artichoke Filling: In a medium bowl, combine spinach, artichoke, ricotta, Parmesan and garlic powder. Set aside.

Unwrap string cheese, cut each one into thirds, and set aside.

Make the Stuffed Crescent Rolls: Spread out each package of crescent roll dough, separating the triangles. Slather each triangle of dough with a spoonful of the spinach-artichoke filling. Place a piece of mozzarella on the wide end of the dough, rolling it up like you would a traditional crescent roll. Tuck the ends under, so the cheese filling can't ooze out, and place crescent rolls seam-side-down on a parchment-lined baking sheet.

Repeat with each package of crescent roll dough.

Bake until the dough has puffed up and is lightly golden, 15 to 17 minutes. Sprinkle with salt (if desired) and serve with marinara.

Credit: delish.com