

# Ingredients



1 1/2 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

## Christmas Tree Spinach Dip Breadsticks

MOM  
fueling  
HUNGRY  
BOYS

### Instructions

- 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.)
- 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.

