

BAKED SPINACH DIP MINI BREAD BOWLS

INGREDIENTS:

13.3 oz roll of refrigerated French bread loaf; I used Simply Pillsbury
2 tablespoons extra virgin olive oil
2 cups baby spinach, coarsely chopped
1 clove fresh garlic, minced
3 oz softened cream cheese
1/2 cup light sour cream
2 tablespoons fresh shredded parmesan cheese
1/8 teaspoon McCormick Gourmet Ancho Chile Pepper
1/8 teaspoon McCormick Gourmet Garlic Salt
1/8 teaspoon McCormick Gourmet Sicilian Sea Salt
1/8 teaspoon freshly ground black pepper
1/3 cup shredded mozzarella cheese



DIRECTIONS:

- ❖ *Preheat oven to 350 degrees F. Spray 10 muffin cups with non stick cooking spray. Unroll package of French bread loaf and slice into 10 equal size slices, about 1 inch thick. Press each slice into about a 3 inch round; I did this by pressing it in between my hands. Press into the bottom and up sides of the muffin cup. Set aside.*
- ❖ *Heat oil in medium skillet over medium heat. Cook and stir spinach until wilted, about 3 minute. Add garlic. Cook and stir for another minute. Turn heat off.*
- ❖ *Place cream cheese, sour cream, cooked spinach and garlic, parmesan cheese, Ancho Chili Powder, garlic salt, salt and pepper into a medium bowl. Mix until well combined. With a medium cookie scoop, scoop dip into each of the centers of bread bowls. Top evenly with shredded cheese and bake for 15-17 minutes until just turning brown on edges. Remove and let cool for 3-5 minutes before removing from oven.*

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