



## RECIPE BASKET

### Artichoke & Spinach Pizza Appetizer

1 packet **D&Co. Kitchen Artichoke & Spinach Dip Mix**

1 cup sour cream

1 cup mayonnaise

1 1/2 cups shredded cheese (*Colby or Monterey Jack*)

1 package refrigerated crescent rolls

1/2 cup grated Parmesan cheese, *optional*

Paprika, *optional*

Mix the Artichoke & Spinach Dip Mix according to the directions. Let chill for 2 to 4 hours. Preheat oven to 375 F. Separate crescent roll dough into 2 large rectangles. Place in ungreased 9" x 13" baking dish; press over bottom and up sides to form a crust. Bake for 10 minutes or until golden brown. Cool completely. Spread Artichoke & Spinach Dip Mix onto the crust, sprinkle the cheese on top and garnish with paprika. Bake for 10 minutes. Cut into 2-inch squares. Serve warm.

### Hot Artichoke & Spinach Dip

1 packet **D&Co. Kitchen Artichoke & Spinach Dip Mix**

1 cup sour cream

8 ounces cream cheese, softened (for a "cheesier" dip add 16 oz.)

1/2 cup grated Parmesan cheese

1 cup shredded Monterey Jack cheese

Preheat oven to 350 F. Blend sour cream, cream cheese, Parmesan cheese, and Monterey Jack cheese. Add entire packet of Artichoke & Spinach Dip Mix. Mix well. Place mixture in a



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buttered oven-proof baking dish. Bake for 30 minutes or until lightly golden brown on top. Serve with tortilla chips or toasted bread points.

Slow cooker version:

Place mixture into a slow cooker. Set on LOW. Serve after 60 minutes, or when dip is warm throughout.

## Artichoke & Spinach Chicken

### **D&Co. Kitchen Artichoke & Spinach Dip Mix**

4 boneless chicken breasts

1/4 cup panko breadcrumbs

Salt and pepper

Prepare Artichoke & Spinach Dip Mix per package directions. Preheat oven to 400 F. Place chicken breasts on a lined baking sheet. Salt and pepper on both sides of chicken. Depending on the size of chicken breast, spread 1-2 tablespoons of Artichoke & Spinach Dip Mix onto the top side of each piece of chicken. Sprinkle about 1-3 tablespoons panko breadcrumbs over the top of the chicken breasts. Bake for 20-30 minutes until chicken is cooked through. After baking, switch to broil for a minute if needed, to brown the tops. Serve over lightly steamed spinach or hot buttered pasta.