

Baked Spinach Dip Mini Bread Bowls

(Linda Schulte, Heliotrope Drive)

13 oz. Roll of Refrigerated French Bread Loaf [Simply Pillsbury]

2 tablespoons Extra Virgin Olive Oil

2 cups Baby Spinach, coarsely chopped

1 clove Fresh Garlic, minced

3 oz. Softened Cream Cheese

½ 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

1. Preheat oven to 350 degrees F. Spray 10 standard 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 in between my hands. Press into the bottom and up sides of the muffin cup. Set aside.
2. Heat oil in medium skillet over medium heat. Cook and stir spinach until wilted, about 3 minutes then add garlic, cook and stir for another minute then turn heat off.
3. 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 Mozzarella cheese and bake for 15-17 minutes until just turning brown on edges. Remove and let cool for 3-5 minutes before removing from pan.

** For appetizers, use a mini muffin pan and slice French bread loaf into 10 equal size slices then halve the slices, roll into a ball and press into 20 rounds. Use a small cookie scoop for dip.*