

Spinach and Artichoke Dip-Stuffed Crescent Rolls

Flaky, buttery crescent rolls stuffed with favorite spinach and artichoke dip and oozing melted feta and whipped yummy cream cheese.

Recipe by Esther Ibañez | Created on **Nov 13, 2021**

Ingredients

- 3 cups chopped fresh spinach leaves
- 1 (14 ounce) can artichoke hearts, drained and chopped
- 1 (8 ounce) container whipped cream cheese, softened
- ¼ cup mayonnaise
- ¼ cup crumbled feta cheese
- 2 tablespoons grated Parmesan cheese
- 2 cloves garlic, minced
- kosher salt and freshly ground pepper to taste
- 3 (8 ounce) tubes refrigerated butter-flavored crescent rolls
- ½ cup fine Italian bread crumbs

Directions

- Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper or a silicone baking mat.
- Mix spinach, artichoke hearts, cream cheese, mayonnaise, feta cheese, Parmesan cheese, and garlic together in a large bowl; season with salt and pepper.
- Remove rolls from each can and separate into 8 triangles for a total of 24. Place a heaping tablespoon spinach-cream cheese mixture on the wide end of each triangle. Roll up each triangle, starting at the wide end; fold the ends underneath and dredge in bread crumbs to coat. Place seam-side down on the prepared baking sheet.
- Bake in the preheated oven until golden brown, 10 to 12 minutes. Serve hot.

Nutrition Facts

Serving: **24 rolls** | Calories: **177.3 kcal** | Carbohydrates: **14.6 g** | Protein: **3.8 g** | Saturated fat: **3.8 g** | Cholesterol: **12.5 mg** | Sodium: **388.9 mg** | Fiber: **0.5 g** | Sugar: **2.7 g**