



FOOTBALL SPINACH DIP BREADSTICKS

10 oz frozen chopped spinach, thawed and squeezed dry
6 oz cream cheese, softened
1 to 2 garlic cloves, minced
1/2 teaspoon salt
1/2 teaspoon onion powder
1/4 teaspoon pepper
1/4 teaspoon chili powder
1 teaspoon italian season
1/2 cup grated parmesan cheese
1 cup grated mozzarella cheese, divided
1 tube refrigerated thin crust pizza crust
2 tablespoons butter, melted

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Preheat oven to 400 degrees. In a bowl, beat together the spinach and cream cheese. Add garlic, salt, onion powder, pepper, chili powder, italian seasoning and beat to combine. Add parmesan cheese and 1/2 cup mozzarella cheese and beat to combine.

For shaping directions, visit this post:
<https://wp.me/p405LX-4BW>

Bake football for about 22 minutes until quite golden brown on top. While it bakes, cut string cheese as directed in blog post. Brush melted butter on top of baked breadsticks. Arrange string cheese on top to create laces and stripes. Serve warm.