



Bacon, Spinach and Artichoke Pinwheels

- Prep 25 min
- Total 45 min
- Servings 20

Ingredients

- 1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury™ refrigerated crescent dough sheet
- 3/4 cup (from 8-oz container), chive & onion cream cheese spread, softened
- 1 jar (6 oz) Progresso™ artichoke hearts, drained and chopped
- 4 slices cooked bacon, chopped
- 3/4 cup shredded Parmesan cheese
- 1/2 cup fresh spinach, chopped
- 2 tablespoons butter, melted
- 1/4 teaspoon garlic powder

Steps

- Heat oven to 375°F.
- If using crescent rolls: Unroll dough; separate dough into 4 rectangles. Firmly press perforations to seal. If using dough sheet: Unroll dough; cut into 4 rectangles.
- Spread each rectangle with about 3 tablespoons cream cheese spread. Top with artichoke hearts, bacon, Parmesan cheese and spinach. Starting at shortest side, roll up each rectangle; pinch edges to seal. Cut each roll into 5 slices. Place cut side down 1 inch apart on large ungreased cookie sheet. In small bowl, mix melted butter and garlic powder. Brush pinwheels with butter mixture.
- Bake 13 to 17 minutes or until golden brown. Serve warm