

Spinach Dip Crescent Wreath

Prep Time: 30 minutes (Ready in 1 hour 10 minutes)

WREATH

2 (8-oz.) pkg. Pillsbury Refrigerated Reduced Fat
Crescent Dinner Rolls

TOPPING

1 1/2 cups Green Giant Frozen Cut Leaf Spinach
3/4 cup light sour cream
1/2 cup fat-free mayonnaise
2 tablespoons skim milk
1 tablespoon chopped green onions
1/2 teaspoon seasoned salt
1/2 teaspoon dried dill weed

GARNISHES

1/4 cup chopped red bell pepper
2 tablespoons chopped green onions
1 tablespoon chopped fresh parsley
Green bell pepper, cut into holly leaves
Small cherry tomatoes

Heat oven to 375 degrees F. Invert 10-oz. custard cup on center of ungreased large cookie sheet.

Remove dough from one can, keeping dough in one piece; do not unroll. (Keep remaining can of dough in refrigerator.) With hands, roll dough to 12-inch log. Cut log into 20 slices. Arrange 16 of the 20 slices, slightly overlapping, around custard cup.

Repeat with second can of dough, cutting log into 20 slices. Arrange slices from second can and remaining 4 slices from first can (total of 24 slices), slightly overlapping each other, next to but not overlapping first ring. Remove custard cup from center.

Bake at 375 degrees F. for 13 to 16 minutes or until light golden brown.

Gently loosen wreath from cookie sheet and carefully slide onto wire rack. Cool 30 minutes or until completely cooled.

Meanwhile, cook spinach as directed on package. Place cooked spinach in strainer or colander; rinse with cold water to cool. Squeeze to drain completely.

In medium bowl, combine sour cream, mayonnaise and milk; blend well. Add spinach and all remaining topping ingredients; mix well. Cover; refrigerate until serving time.

Place cooled wreath on serving tray. Spread wreath with spinach topping. Sprinkle with red bell pepper, 2 tablespoons onions and parsley. Decorate with bell pepper "holly leaves" and cherry tomato "berries." Serve immediately, or cover and refrigerate for up to 2 hours before serving.

20 (2-slice) servings

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