



Cheesy Spinach Braid

Using Spinach & Cheese Dip



Makes:

1 Braided Loaf



Total Cook Time:

20 Minutes

Ingredients:

- 1 sheet** Puff Pastry, thawed
- 4 Tbsp** Butter, melted
- 6 oz** Blount's Spinach and Cheese Dip (Item#35482)
- 6 oz** Mozzarella Cheese, shredded
- 2 oz** Parmesan Cheese, grated

Cooking Instructions:

1. Set oven to 375°F.
2. Lay out the puff pastry flat and brush off any excess flour.
3. Brush the melted butter on both sides of the pastry.
4. On a half sheet pan, lay the puff pastry down and on the center third of the pastry line it with the Blount's Spinach Dip.
5. Sprinkle the mozzarella cheese over the dip.
6. On both sides of the center third that has the dip, cut equal amounts of diagonal pieces.
7. Fold the diagonal pieces over the dip, alternating with each side to create the braiding.
8. Once the dip is completely covered with the braided pastry, sprinkle the grated parmesan.
9. Bake in the preheated oven for 12-15 minutes or until golden brown.

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