



Spinach Artichoke Dip with Bread Ring

Fresh baked rolls surrounding a creamy artichoke dip, made with Bison Sour Cream, create an appetizer ready to enjoy, right out of the oven!

Servings	Prep Time	Cook Time	Total Time
6	10m	25m	35m

Ingredients

- ¼ cup Bison Sour Cream
- 12 frozen dinner rolls
- 8 oz cream cheese, softened
- ½ cup Parmesan cheese, grated
- ½ cup Romano cheese, grated
- ½ cup mozzarella cheese, shredded
- 1 jar (14 oz) artichoke hearts, drained and chopped
- ¾ cup frozen chopped spinach, thawed and drained
- 2 cloves garlic, chopped
- 1 tsp dried basil
- ½ tsp crushed red pepper
- Olive oil

Instructions

1. Preheat oven to 375°F. Coat a 10-inch skillet with olive oil.
2. Place the dinner roll dough balls in a ring around the skillet. Cover and let rise until thawed and doubled in size, about 3-5 hours.
3. In a medium-sized bowl, mix Bison Sour Cream, cream cheese, Parmesan, Romano, mozzarella, artichoke hearts, spinach, garlic, basil, and red pepper flakes.
4. Once dough is ready, brush rolls with olive oil.
5. Scoop the dip into the center of the skillet and bake for 25 minutes.
6. Remove, let cool slightly before serving, and enjoy!

