



## ARTICHOKE & SPINACH CUPS

1 pkg. **Creamy Parmesan Artichoke Dip**

1 pkg. cream cheese, softened

1 Tbsp. mayonnaise

1 cup of 4 Cheese Italiano Blend shredded cheese (or Mozzarella)

¼ cup grated Parmesan cheese

2 cups fresh spinach, chopped

¼ cup red pepper, finely chopped

1-2 tsp. **Oh! So Garlic**

1 tsp. **Cheesy Bacon & Chive Seasoning**

24 won ton wrappers

Raspberry Preserves

Combine first 9 ingredients and mix well. Spray mini-muffin tin with non-stick spray and press one wonton wrapper into each cup, leaving edges sticking up. Spoon mixture evenly into each mini-muffin cup. Bake at 350°F for about 10-12 minutes, or until filling is heated through and edges of won tons are golden brown.

Remove to serving dish and top each appetizer with a small dollop of Raspberry Preserves.

• Creamy Parmesan Artichoke Dip  
• Oh! So Garlic

• Cheesy Bacon & Chive Seasoning