

# Christmas Tree Spinach Dip Breadsticks



4.72 from 189 votes

These Christmas tree breadsticks are the perfect party appetizer for the holidays! They're filled with spinach dip and topped with garlic butter.

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Prep Time

30 mins

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Course: Appetizer, Bread    Cuisine: American    Keyword: Christmas    Servings: 20

## Ingredients

- 12 oz Frozen chopped spinach thawed and squeezed dry
- 6 oz cream cheese softened
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/2 teaspoon onion powder
- 1/4 teaspoon chili powder
- 1/4 teaspoon pepper
- 1 teaspoon Italian seasoning
- 1/2 cup grated parmesan cheese
- 1 cup grated cheddar OR mozzarella cheese separated
- 1 tube refrigerated thin crust pizza crust **\*\*at least 12 oz\*\***
- 2 tablespoons butter
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon garlic salt

## Instructions

1. Preheat oven to 400 degrees.
2. In a bowl, beat together the spinach and cream cheese.
3. Add garlic, salt, onion powder, chili powder, pepper, and Italian seasoning and beat to combine.
4. Add parmesan cheese and half of the cheddar or mozzarella cheese and beat to combine. (The other half of the cheddar or mozzarella cheese will be sprinkled over the filling when you shape the Christmas tree.)
5. To make the Christmas tree shape, unroll the pizza crust onto a sheet of parchment paper. Use a pizza cutter to cut it as shown into one larger tree shaped triangle and two smaller

triangles. Move the smaller triangles to a second sheet of parchment paper with their straight edges touching to create a second triangle of dough that is the same shape as the first.

6. Spread the spinach dip across the second triangle you made and sprinkle it with the rest of the cheese. Flip the first triangle over on top so you have layers of pizza dough with spinach dip sandwiched between them.
7. Now you'll make cuts, leaving about an inch in the center intact. Cut from near the center out to the side on both the left and right every inch or so to create slices.
8. Grab each "slice" and twist it upwards. At the top where they are short you'll only twist halfway around. At the bottom where they are longer you can do two or three full twists.
9. Bake for about 22 minutes until quite golden brown on top and cooked through on the bottom.
10. Melt butter and stir in garlic salt and seasoning, then brush over breadsticks, and serve warm.

## Notes

Please note that Pillsbury has drastically reduced the size of it's refrigerated pizza dough, so you will likely need 2 tubes to make this. Many generic store brands may still carry the larger, 13.8 oz size of pizza dough. If the dough you get is not thin crust, just gently roll it out until it's about 10x13 inches.

For more information on shaping the tree, including a video and step by step photos, please read the full blog post: <https://wp.me/p405LX-3SX>