



## Appy Hour! Cheesy Pull-Apart Biscuit Wreath

with Creamy Spinach Dip



40-50min



2 Servings

Need an excuse to eat cheesy biscuits? Make them \*festive\*. This pull-apart wreath is here for all your holiday entertaining needs. It bakes with a creamy, cheesy spinach dip right in the center—and when we say cheesy, we mean cheesy. Mozzarella, ricotta, AND Parmesan create the ultimate spread for your piping hot biscuits. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

## WHAT WE SEND

- 5 oz baby spinach
- 2 (3¾ oz) mozzarella <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>
- 4 oz ricotta <sup>7</sup>
- 1 oz mayonnaise <sup>3,6</sup>
- 2 (1 oz) cream cheese <sup>7</sup>
- ¼ oz granulated garlic
- 4 (2½ oz) biscuit mix <sup>1,3,6,7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 2 Tbsp butter, melted <sup>7</sup>

## TOOLS

- medium ovenproof skillet
- box grater

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 720kcal, Fat 50g, Carbs 45g, Protein 23g



### 1. Cook spinach

Preheat oven to 350°F with a rack in the center.

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **spinach** and cook, stirring frequently, until wilted, 1–2 minutes. Season with **salt and pepper**; transfer to a paper towel-lined plate. Let cool, then coarsely chop. Grease inside and sides of skillet with remaining oil in skillet.



### 4. Bake & serve

Bake skillet on center oven rack until **biscuits** are golden-brown and **dip** is hot and bubbly, rotating skillet halfway through baking so biscuits brown evenly, 25–30 minutes.

Let **biscuit wreath** cool for 5 minutes before serving. Enjoy!



### 2. Mix spinach dip

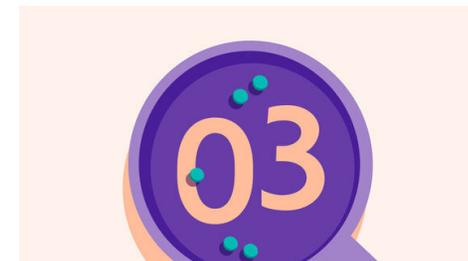
Into a medium bowl, coarsely grate **mozzarella** and finely grate **Parmesan**, if necessary; set aside ¼ cup of the grated cheese.

To bowl, add **ricotta, cream cheese, chopped spinach, mayonnaise**, and **1½ teaspoons granulated garlic**. Mix well until combined; season to taste with **salt and pepper**.



### 5. ...

What were you expecting, more steps? You're not gonna find them here!



### 3. Mix biscuits & assemble

In a second medium bowl, combine **biscuit mix** and **½ cup cold water**. Use a spatula to mix until just combined (don't over mix).

Divide **dough** into 12 balls; arrange around rim of skillet. Brush with **2 tablespoons melted butter**; sprinkle with **reserved grated cheese**. Spoon **spinach dip** into center of skillet.



### 6. ...

Kick back, relax, and enjoy your Dinnerly!