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## Mini Spinach Artichoke Cups

Yield: 24 bites

Time: 15 minutes active; 30 minutes total

10 oz. canned artichokes

6 oz. sun-dried tomatoes packed in oil

16 oz. frozen chopped spinach (thawed and excess water drained and squeezed out)

3 oz. feta cheese, crumbled

8 oz. package Pillsbury crescent rolls



1. Dice the artichokes and sun-dried tomatoes into small pieces and place in a mixing bowl. Drizzle in 1-2 tbsp. of the oil from the sun dried tomatoes. Stir in the spinach and feta. Stir ingredients together to combine.
2. Preheat the oven to 375°F. Lightly grease the wells of a mini muffin pan. Set aside.
3. Unroll the sheet of crescent rolls and gently press together any perforations, creating one large rectangle. Cut into 24 squares and gently press each square into the prepared wells of the mini muffin pan, allowing the edges to overhang the well slightly. Fill each well with the spinach-artichoke-feta filling. Bake at 375°F for about 15 minutes, until edges of crescent begin to turn golden brown.

