

## Flaky, Cheesy Spinach Crescent Rolls in Under 20 Minutes

Savory Spinach and Cheese Stuffed Crescent Rolls ???



**OVEN**  
**375°F**

**TIME**  
**10 min**

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**SAVE**  
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### INGREDIENTS

- 1 (8-count) can refrigerated crescent rolls ?
- 1 cup fresh spinach, chopped ?
- 1/2 cup cream cheese, softened ?
- 1/2 cup shredded mozzarella cheese ?
- 1/4 cup grated Parmesan cheese ?
- 1/2 tsp garlic powder ?
- 1/2 tsp onion powder ?
- 1/4 tsp salt ?
- 1/4 tsp black pepper
- 1 tbsp butter, melted ?
- 1/2 tsp Italian seasoning

### DIRECTIONS

1. Preheat: Set your oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. Make the Filling: In a medium bowl, mix together:
3. Cream cheese
4. Mozzarella
5. Parmesan
6. Chopped spinach
7. Garlic powder
8. Onion powder
9. Salt and pepper
10. Mix until smooth and evenly combined.
11. Assemble the Rolls: Unroll the crescent dough and separate into 8 triangles. Place 1 heaping spoonful of the spinach mixture on the wide end of each triangle. Roll up tightly toward the point, then arrange on your baking sheet.
12. Add the Topping: Brush each roll with melted butter and sprinkle with Italian seasoning.
13. Bake: Bake for 12-15 minutes, or until golden brown and crisp on the outside.
14. Serve: Let cool slightly before serving. Best enjoyed warm!

### TIPS FOR SUCCESS

- Seal the edges slightly to prevent oozing.
- Don't overfill the triangles-1 to 1.5 tablespoons is perfect.
- Use parchment paper for easy cleanup and even baking. ?

