

Cheese Dippers!

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Behold! Bitchin' Arti-Party Dippers for all the party people! This is a super simple snack for those focused on the game at hand. Roll out some bread, plop on a cheese slice, and layer with Spinach Artichoke Bitchin' Sauce! After you've rolled 'em up tightly into taquito-looking rolls, smother with butter and cheese and pan fry for about 6 minutes. Enjoy every cheesy and saucy bite after dunking for extra sauciness. Party!

Serves:

4

Prep Time:

10 mins

Cook Time:

5 mins

Calories:

631

Ingredients

Measurement	Ingredient
8 slices	White Bread
8 slices	Provolone Cheese
1 Tub	Spinach Artichoke Bitchin' Sauce
4 tbsp	Butter, softened
1 tbsp	Mayonnaise
¼ cup	Parmesan, shredded
2 tbsp	Parsley, dried

Method

1. Remove crusts from slices of bread. Flatten out each bread slice with a rolling pin or the palms of your hands.
2. Place one cheese slice on each flattened bread slice along with 1 tbsp Bitchin' Sauce. Roll bread from the corners.
3. Coat each grilled cheese dipper with butter/mayo mixture. Heat up a non-stick pan over low-medium heat until golden brown on outside + cheese is melted.
4. Place onto plate and sprinkle with parmesan cheese + parsley. Dip in Bitchin' sauce.