

# Cheese Dippers!

May 25, 2022

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

<b>8 slices</b>	White Bread
<b>8 slices</b>	Provolone Cheese
<b>1 Tub</b>	Spinach Artichoke Bitchin' Sauce
<b>4 tbsp</b>	Butter, softened
<b>1 tbsp</b>	Mayonnaise
<b>¼ cup</b>	Parmesan, shredded
<b>2 tbsp</b>	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.