



Artichoke Pizza

Description

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This artichoke pizza is an easy appetizer and an oldie, but goodie. I go through years where I have my standard go to recipes and then all of a sudden I discover new ones and forget about some of my old favorites. My neighbor Betsy shared this recipe with me and I remember her making it years ago whenever she had a little get together at her house.

I recently hosted a book club meeting at my house and made this artichoke pizza as one of my appetizers. I grew up eating artichokes and love them. This artichoke pizza is full of cheesy goodness and super easy to make. I tend to go a little heavy on the cheese.

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In case you're wondering, my book club read *The Good Girl* and the majority of us enjoyed it. It's a quick read and if you liked *Gone Girl* you will most likely enjoy [The Good Girl](#). Next on our list is [The Paris Wife](#). I'm an amazon affiliate and have provided links to their site. If you make a purchase through this link I get a small commission which is much appreciated. A slice of this artichoke pizza, a nice glass of red wine and a good book make for a great night. Enjoy!

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Artichoke Pizza

Author: Dawn

Ingredients

- 14 oz. can artichokes drained and chopped
- 1 can crescent roll sheet
- $\frac{3}{4}$ cup mayo
- $\frac{1}{4}$ cup parmesan cheese
- 1 pkg Good Seasons Italian dressing
- $1\frac{1}{2}$ c cheddar cheese
- paprika to taste

Instructions

1. Lay crescent roll sheet on the bottom of a 9 x 13 pan.
2. Bake at 375 degrees for 10 minutes.
3. Mix remaining ingredients except $\frac{1}{2}$ cup cheddar cheese in a bowl.
4. Spread mixture on crescent roll crust.
5. Sprinkle with cheese and paprika.
6. Cook 10 minutes at 375 degrees.

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Author

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