

Cheesy Artichoke Crostini

- 1 (3 oz.) package cream cheese, softened
- 1 teaspoon spicy brown mustard
- 1/8 teaspoon pepper
- 1/4 cup red bell pepper, finely chopped
- 1/4 cup Cheddar cheese, shredded
- 1 tablespoon onion, finely chopped
- 1 (6 oz.) jar marinated artichoke hearts, drained and chopped
- 1 (8 oz.) Crescent Recipe Creations® seamless dough sheet
- 2 tablespoons dry bread crumbs
- 2 tablespoons olive oil
- 16 ripe olive slices

Preheat oven to 375°.

In a small bowl, mix cream cheese, mustard and pepper. Stir in bell pepper, cheese, onion and artichokes until well blended.

Remove dough from can. Do Not unroll. Using a serrated knife, cut dough into 16 slices. Place slices down on a cookie sheet, flatten slightly. Use thumb to make a slight indentation in center of each slice. Place 1 heaping teaspoon of mixture into the indentation of each dough slice.

In a small bowl, mix breadcrumbs and olive oil. Sprinkle over filling and top with an olive slice.

Bake for 11 to 15 minutes or until golden brown. Serve warm.