

Ham Florentine Mini-Cups

Publix Aprons

Servings: 24

*1 box (9 ounce) frozen spinach,
thawed and squeezed to drain*

*1/3 cup garlic-and-herbs spreadable
cheese*

*1/4 cup (1 ounce) mozzarella cheese,
shredded*

*1/4 cup 5-cheese or 6-cheese Italian
cheese blend, shredded*

*3 tablespoons Pecorino Romano or
regular Romano cheese, shredded*

*2 tablespoons shallot or onion, finely
chopped*

1/4 teaspoon garlic powder

1/8 teaspoon salt (optional)

1/8 teaspoon pepper (optional)

*1 can (8 ounce) refrigerated crescent
dinner rolls*

*24 paper-thin slices smoked ham
(about four-inch diameter)*

*freshly grated Parmesan cheese
(optional)*

Preparation Time: 30 minutes

Preheat the oven to 375 degrees.

In a medium bowl, mix the spinach, garlic-and-herb cheese, mozzarella, 5-cheese blend, Pecorino Romano, shallot, garlic powder, salt and pepper until well blended. Set aside.

Unroll the dough. Separate or cut the dough into four rectangles (if using crescent dough, press the perforations to seal). Cut each rectangle into six two-inch squares. Press one square in the bottom and up the side of each of twenty-four ungreased mini muffin cups.

Pat each ham slice dry with paper towels. Place one ham slice over the dough in each cup (the edges of the ham will be higher than the side of the cup). Spoon a rounded one tablespoon of the spinach mixture onto the ham in the center of each cup.

Bake for 14 to 18 minutes or until the crust is golden brown and the filling is hot. To prevent excessive browning of the ham, cover lightly with foil after the first 5 minutes of baking. Cool in the pan for 1 minute. Gently remove from the pan; let stand for 3 minutes.

Sprinkle lightly with the Parmesan cheese before serving. Serve warm.

Start to Finish Time: 1 hour

Per Serving (excluding unknown items): 5 Calories; trace Fat (48.0% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 10mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	5	Vitamin B6 (mg):	trace
% Calories from Fat:	48.0%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	21.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	30.8%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	8mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	1mg	% Refused:	0 0%
Carbohydrate (g):	trace	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	10mg	Vegetable:	0
Potassium (mg):	22mg	Fruit:	0
Calcium (mg):	14mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	515IU		
Vitamin A (r.e.):	53 1/2RE		

Nutrition Facts

Servings per Recipe: 24

Amount Per Serving

Calories	5	Calories from Fat:	3
% Daily Values*			
Total Fat	trace		0%
Saturated Fat	trace		1%
Cholesterol	1mg		0%
Sodium	10mg		0%
Total Carbohydrates	trace		0%
Dietary Fiber	trace		1%
Protein	trace		
Vitamin A			10%
Vitamin C			3%
Calcium			1%
Iron			1%

* Percent Daily Values are based on a 2000 calorie diet.