**GRECIAN SQUARES**

1/2 envelope vegetable soup mix

1/2 cup mayo

1/2 cup sour cream

2 pkgs refrigerated crescent rolls

1 (10 oz) pkg frozen spinach, thawed and squeezed to drain

1 (14 oz) can water chestnuts, drained and chopped

1 (14 oz) can artichoke hearts, chopped

4 oz Feta cheese (I used the tomato & basil flavor)

2 cloves garlic

Fresh Parmesan cheese, grated

Preheat oven 375 degrees. Combine soup mix, mayo and sour cream; set aside. Press flat both

packages of crescent rolls on a cookie sheet. Bake 10-12 minutes.

Meanwhile, drain spinach squeezing as much moisture as possible. Add to mayo mixture. Drain

artichokes and water chestnuts and chop then add together with remaining ingredients. Spread

spinach mixture evenly over partially baked crescent rolls. Grate Parmesan cheese on top. Bake 10-12 minutes or until heated through. Cut into squares. Enjoy!!!