



Football-Shaped Stuffed Breadsticks

Prep Time: 15-30 min **Total Time:** 48 min **Servings:** 12

Get game day ready with these Football-Shaped Stuffed Breadsticks. Have your guests pull apart these stuffed breadsticks and dip into their favorite sauces as they watch their favorite team score a touchdown.

Ingredients

- 2 pkg (8 oz. each) PHILADELPHIA Cream Cheese, softened, divided
- 1/4 cup KRAFT Classic Ranch Dressing
- 1/2 tsp garlic powder
- 1 pkg (10 oz.) frozen chopped spinach, thawed, well drained
- 1 jar (7 oz.) roasted red peppers, chopped
- 1 cup KRAFT Shredded Pepper Jack Cheese
- 5 slices OSCAR MAYER Fully Cooked Thick Cut Bacon, coarsely chopped
- 1 can (11 oz.) refrigerated thin crust pizza dough
- 1 egg
- 1 tbsp water

Instructions

Step 1:

Heat oven to 425°F. Reserve 4 oz. cream cheese for later use. Mix remaining cream cheese with dressing and garlic powder in medium bowl until blended. Add spinach, peppers, shredded cheese and bacon; mix well.

Step 2:

Unroll pizza dough onto lightly floured cutting board; press into 16x14-inch rectangle. Spread cream cheese mixture into 14x8-inch oval shape on center of dough. Fold dough over cream cheese mixture to completely enclose cream cheese mixture. Press edges of dough together to seal.

Step 3:

Cover dough with large sheet of parchment, then baking sheet; flip over. Gently press top of dough to even out surface of football. Starting about 2 inches from both ends of football, make 2-inch-long cuts, 1 inch apart, along both long sides of dough. Gently twist dough strips. Beat egg and water until blended; brush onto dough.

Step 4:

Bake 25 to 28 min. or until golden brown. Cool 5 min. Spoon reserved cream cheese into resealable plastic bag. Cut small piece off one bottom corner of bag; use to pipe cream cheese onto top of football for the laces.