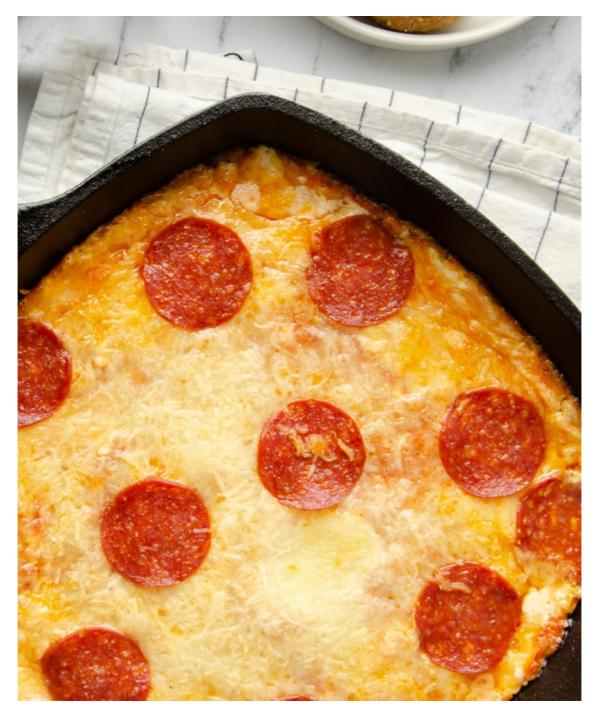


## Pepperoni Pizza Dip



Preparation time: 20 min Difficulty: Easy

## Ingredients

- Cream cheese, softened to room temperature: 8 oz Marinara Sauce 2 Cups
- Crushed red pepper: <sup>1</sup>/<sub>4</sub> tsp
- Garlic salt: 1/4 tsp
- Grated parmesan cheese (divided): 1  $\frac{1}{3}$  cup
- Mozzarella cheese (divided): 1  $\frac{1}{3}$  cup
- Pepperoni: 3 oz



## Preparation

## 2 words: Pizza. Dip. This Cheesy Pepperoni Pizza Dip made with our Marinara Sauce is everything you want and more! A fun and easy appetizer for any day of the week.

Instructions:

- 1. Preheat the oven to 375F. Set aside a 9-inch cast iron skillet or 9x9 baking dish.
- 2. In a large mixing bowl, combine softened cream cheese, 1/3 cup mozzarella cheese, <sup>1</sup>/<sub>3</sub> cup parmesan cheese, garlic salt and crushed red pepper. Stir until well combined.
- 3. Spread cheese mixture evenly into the bottom of the cast iron or baking dish (ungreased), making sure to press mixture up against the sides of the pan.
- 4. Spread Pomì Marinara Sauce evenly on top of the cheese mixture. Cover with remaining 1 cup of mozzarella cheese and parmesan cheese. Place pepperonis evenly along the top.
- 5. Bake in the oven for 25-30 minutes until hot and bubbly and the cheese starts to brown.
- 6. Serve while hot.