



## Pepperoni Pizza Dip



**Time:** 20 min.

**Difficulty:** Easy

### Ingredients

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- Marinara Sauce 26.6oz 2 Cups
- Cream cheese, softened to room temperature 8 oz
- Crushed red pepper ¼ tsp
- Garlic salt ¼ tsp
- Grated parmesan cheese (divided) 1 ⅓ cup
- Mozzarella cheese (divided) 1 ⅓ cup
- Pepperoni 3 oz

**For this recipe we used:**



## 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, 1/3 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.

- *Elise @elisetriestocook*