



Noreen's Kitchen

Hot Pizza Dip

Ingredients

1 brick (8 ounces) cream cheese, softened	1 cup pepperoni sliced & crisped
2 cups mozzarella cheese, shredded	Pizza seasoning to taste
1/2 cup parmesan cheese	Garlic bread, Crostini or Breadsticks
1 1/2 cups pizza sauce	

Step by Step Instructions

Preheat the oven to 400 degrees

Place pepperoni into a skillet and cook over medium heat until some of the fat has rendered and the pepperoni is somewhat crispy. Remove to a paper towel to drain. Set aside.

Spread cream cheese evenly in the bottom of a deep pie plate.

Top with 1 cup of shredded mozzarella and top that with 1/4 cup parmesan

Pour pizza sauce over the previous layer and spread evenly.

Top with remaining mozzarella and parmesan cheeses.

Spread the pepperoni over the top of the dish.

Dust with the desired amount of pizza seasoning.

Bake for 15 minutes or until browned and bubbly.

Remove from oven and allow to cool for 15 minutes before serving.

Serve with crostini, garlic toast or breadsticks.

Enjoy!