



All-That Hot Honey Pepperoni Dip



1/10 of recipe (about 2 tbsp.): 66 calories, 4g total fat (2.5g sat. fat), 157mg sodium, 4.5g carbs, 0g fiber, 3g sugars, 3g protein

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Prep: 10 minutes



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Ingredients

3/4 cup whipped cream cheese
1/4 cup light sour cream
1 tbsp. tomato paste
1 tbsp. [hot honey](#)
1 tsp. Italian seasoning
1/2 tsp. garlic powder
1/2 tsp. onion powder
1/4 tsp. crushed red pepper, or more to taste
1/3 cup shredded part-skim mozzarella cheese
1/4 cup canned diced tomatoes, drained
1 oz. (about 16 pieces) turkey pepperoni, chopped
Serving suggestions: high-fiber crackers, cut veggies, tortilla chips

Directions

In a large bowl, combine cream cheese, sour cream, tomato paste, honey, and seasonings. Mix until uniform.

Stir in mozzarella, diced tomatoes, and chopped pepperoni. Mix until uniform.

Heat to serve, if desired.

MAKES 10 SERVINGS

HG Alternative: Don't feel like buying hot honey? Use regular honey, and add extra crushed red pepper.

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