



Pepperoni Pizza Dip



1/10 of recipe (about 1/4 cup): 112 calories, 7g total fat (4.5g sat. fat), 295mg sodium, 5g carbs, 0.5g fiber, 3g sugars, 7g protein

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Prep: 10 minutes **Cook:** 20 minutes



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Ingredients

1 cup whipped cream cheese
1 cup light/low-fat ricotta cheese
1 cup shredded part-skim mozzarella cheese, divided
3/4 cup marinara sauce with less than 70 calories per 1/2-cup serving
1 oz. (about 16 slices) turkey pepperoni

Seasonings:

1/2 tsp. garlic powder
1/2 tsp. Italian seasoning
Serving suggestions: pita chips, whole-grain crackers, veggies

Directions

Preheat oven to 375°F. Spray a 9-inch pie pan with nonstick spray.

In a large bowl, combine cream cheese, ricotta, and seasonings. Mix well.

Fold in 1/2 cup mozzarella. Mix until uniform.

Transfer mixture to the pie pan, and smooth out the top. Top with sauce, remaining 1/2 cup mozzarella, and pepperoni.

Bake until hot and bubbly, about 20 minutes.

MAKES 10 SERVINGS

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