



Pepperoni Pizza Dip

READY IN



30 min.

SERVINGS



8

CALORIES



473 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1.5 pounds bread soft toasted for serving
- 8 ounces cream cheese cut into large pieces
- 1 teaspoon kosher salt
- 2 tablespoons sun-dried olives coarsely chopped
- 0.8 teaspoon oregano dried
- 0.5 ounce parmesan cheese finely grated
- 2 ounces pepperoni quartered thin (26 slices)
- 0.5 teaspoon pepper red
- 8 ounces whole-milk mozzarella shredded

1 cup ricotta cheese

Equipment

food processor

oven

Directions

Heat the oven to 375°F and arrange a rack in the middle.

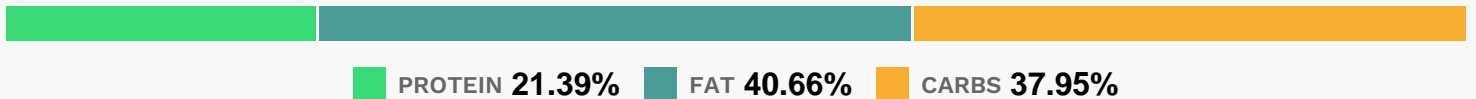
Place half of the mozzarella, half of the pepperoni, the cream cheese, ricotta, Parmesan, sun-dried tomatoes, salt, oregano, and red pepper flakes in a food processor fitted with the blade attachment. Process until smooth, about 45 seconds (there may still be a few small bits of pepperoni).

Transfer the mixture to a 9-inch pie plate and smooth the top. Evenly sprinkle with the remaining mozzarella and pepperoni.

Bake until the dip is heated through and bubbling around the edges and the cheese on top is melted, about 15 minutes.

Serve immediately with the ciabatta bread, breadsticks, or garlic bread for dipping.

Nutrition Facts



Properties

Glycemic Index:21.96, Glycemic Load:22.57, Inflammation Score:-7, Nutrition Score:19.322173966014%

Nutrients (% of daily need)

Calories: 473.42kcal (23.67%), Fat: 21.47g (33.03%), Saturated Fat: 10.43g (65.2%), Carbohydrates: 45.09g (15.03%), Net Carbohydrates: 40.9g (14.87%), Sugar: 6.93g (7.7%), Cholesterol: 57.96mg (19.32%), Sodium: 1165.08mg (50.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 25.42g (50.83%), Selenium: 39.56µg (56.52%), Manganese: 1.1mg (54.89%), Calcium: 492.39mg (49.24%), Phosphorus: 402.53mg (40.25%), Vitamin B2: 0.46mg (26.92%), Vitamin B3: 5.34mg (26.69%), Vitamin B1: 0.39mg (26.18%), Folate: 83.19µg (20.8%), Iron: 3.61mg (20.04%), Zinc: 2.78mg (18.55%), Fiber: 4.19g (16.76%), Vitamin A: 723.25IU (14.46%), Magnesium: 55.21mg (13.8%), Vitamin B5: 1.04mg (10.44%), Vitamin B6: 0.18mg (9.11%), Vitamin B12: 0.54µg (9.08%), Copper: 0.17mg (8.73%), Potassium: 290.35mg (8.3%), Vitamin K: 7.83µg (7.46%), Vitamin E: 0.64mg (4.29%), Vitamin D: 0.16µg (1.09%)