



## Spider Web Pizza Spread

READY IN



35 min.

SERVINGS



16

CALORIES



156 kcal

CONDIMENT

DIP

SPREAD

## Ingredients

- 0.3 cup classico creamy alfredo pasta sauce divided
- 8 oz philadelphia cream cheese softened
- 0.5 cup low-moisture part-skim mozzarella cheese shredded kraft
- 1 olive black pitted
- 0.8 cup classico family favorites pasta sauce traditional
- 0.3 cup oscar mayer pepperoni chopped
- 16 servings ritz crackers

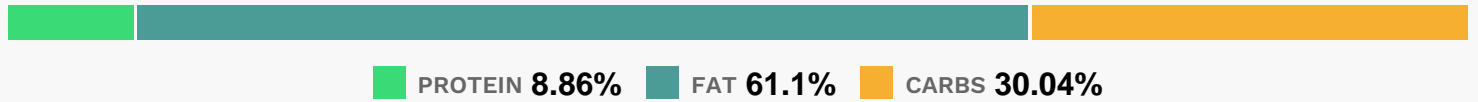
## Equipment

- oven
- toothpicks
- ziploc bags

## Directions

- Heat oven to 350F.
- Mix first 3 ingredients; stir in 2 Tbsp. Alfredo sauce.
- Spread onto bottom of 9-inch pie plate. Top with pasta sauce.
- Spoon remaining Alfredo sauce into resealable plastic bag.
- Cut small corner off bottom; drizzle in spiral design over pasta sauce. Pull toothpick through sauce to resemble spider web.
- Bake 20 min.
- Add 1 olive half for the spider's body.
- Cut remaining olive half for the spider's legs.
- Serve with crackers.

## Nutrition Facts



## Properties

Glycemic Index:6.25, Glycemic Load:0.41, Inflammation Score:-2, Nutrition Score:3.7243478129739%

## Nutrients (% of daily need)

Calories: 156.21kcal (7.81%), Fat: 10.67g (16.42%), Saturated Fat: 4.73g (29.56%), Carbohydrates: 11.81g (3.94%), Net Carbohydrates: 11.26g (4.09%), Sugar: 2.35g (2.61%), Cholesterol: 20.81mg (6.94%), Sodium: 319.57mg (13.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.48g (6.96%), Vitamin K: 8.78µg (8.36%), Phosphorus: 80.95mg (8.1%), Calcium: 67.83mg (6.78%), Vitamin E: 0.88mg (5.86%), Vitamin B2: 0.1mg (5.74%), Manganese: 0.11mg (5.56%), Vitamin B1: 0.08mg (5.48%), Vitamin A: 257.91IU (5.16%), Vitamin B3: 1mg (5%), Iron: 0.87mg (4.85%), Selenium: 3.04µg (4.35%), Folate: 14.24µg (3.56%), Potassium: 79.74mg (2.28%), Zinc: 0.33mg (2.22%), Fiber: 0.55g (2.19%), Vitamin B5: 0.2mg (1.99%), Copper: 0.04mg (1.92%), Vitamin B6: 0.04mg (1.89%), Magnesium: 7.19mg (1.8%), Vitamin B12: 0.08µg (1.38%)