Pizza Kitchen

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Classic Pizza Dip Recipe

Ingredients:

- 8 oz cream cheese (room temp, so it spreads easy)
- 1/2 cup sour cream (for extra creaminess)
- 1 tsp Italian seasoning
- 1/2 tsp garlic powder
- 1 cup pizza sauce (store-bought or homemade-no judgement)
- 1 1/2 cups shredded mozzarella
- 1/2 cup grated parmesan
- Toppings of choice: pepperoni, Italian sausage, olives, peppers
- Dippers: garlic knots, naan bread, toasted baguette slices, or tortilla chips

Instructions:

Preheat the oven to 375-F (190-C).

In a bowl, mix cream cheese, sour cream, garlic powder, and Italian seasoning.

Spread that mixture in the bottom of a baking dish.

Layer on the pizza sauce.

Top with all the cheese.

Scatter your chosen toppings generously.

Bake for 20-25 minutes until everything-s bubbling and golden.

Let it sit for 5 mins (seriously, it-s lava-hot), then serve with your dippers.