

Haggen®
KIDS
 Cooking
CLUB ♥



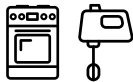
SERVES: 6-8

PREP TIME: 5-10 MIN

**COOK TIME: 20 MIN,
 PLUS COOLING TIME**

SKILL LEVEL: 

REQUIRES USE OF:



EASY CHEESY PIZZA DIP

INGREDIENTS:

- 1 (8 ounce) package cream cheese, softened
- 1/2 cup sour cream
- 1/2 teaspoon garlic powder
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 1½ cups mozzarella cheese, shredded & divided
- 1 (14 ounce) jar marinara or pizza sauce
- 1 cup cheddar cheese, shredded
- 1 cup pepperoni slices, divided
- 1/4 cup fresh Parmesan cheese
- 1 teaspoon Italian seasoning

Optional garnish:

fresh parsley, chopped

ITEMS TO GATHER:

- apron
- measuring cups
- measuring spoons
- oven-safe mitts
- hand mixer
- silicone spatula
- medium mixing bowl
- wire cooling rack
- glass pie dish



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Preheat oven to 350°F.

In a medium mixing bowl add the cream cheese, sour cream, garlic powder, dried oregano and dried basil. Combine thoroughly using a hand mixer. Then, fold in 1/2 cup mozzarella cheese.

Using a silicone spatula, scrape the cream cheese mixture into the bottom of a glass pie dish and spread out evenly.

Add the marinara or pizza sauce on top of the cream cheese mixture and spread out evenly with the silicone spatula.

On top of the sauce, layer the cheddar cheese and remaining mozzarella. Then, layer the pepperonis, Parmesan cheese and Italian seasoning.

Using oven-safe mitts, carefully open the preheated oven and place the glass pie dish on the middle rack. Bake for 20 minutes or until the cheese is slightly browned and bubbly.

Using oven-safe mitts, carefully open the oven, remove the glass pie dish and place on a wire cooling rack. Let rest for 10 minutes before serving.

If desired, garnish with fresh parsley. Serve warm with chips and crackers, veggies or sliced and toasted La Panette baguette.

ENJOY!

SPICES 101

DRIED OREGANO Flavor: Robust, lemony

How to use: Great in Mexican and Mediterranean dishes



DRIED BASIL Flavor: Aromatic with robust licorice flavor

How to use: Great for pestos and pasta



DRIED THYME Flavor: Pungent, woody flavor

How to use: All-purpose seasoning



DRIED BAY LEAVES Flavor: Woody flavor

How to use: Soups and sauces

