

Pizza Dip

A layered, hot cheesy dip with all of the great flavours of pizza including pizza sauce, cheese, pepperoni, olives and green peppers.

Servings: makes 4 servings

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

- 4 ounces cream cheese, room temperature
- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 1/2 cup mozzarella, shredded
- 1/4 cup parmigiano reggiano (parmesan), grated
- 1 cup **pizza sauce**
- 1/2 cup mozzarella, shredded
- 1/4 cup parmigiano reggiano (parmesan), grated
- 2 ounces pepperoni, sliced
- 2 tbsp green pepper, sliced
- 2 tbsp black olives, sliced

Directions

1. Mix the cream cheese, sour cream mayonnaise, mozzarella and parmigiano reggiano and spread it across the bottom of a pie plate.
2. Spread the pizza sauce on top and sprinkle on the cheese, pepperoni, green pepper and olives.
3. Bake in a preheated 350F oven until the sides are bubbling and the cheese has melted and turned golden brown on top, about 20 minutes.

Hummus

(makes about 4 cups)

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Ingredients:

- 15 oz. chickpeas, juice from one can reserved
- 1/3 cup tahini
- 2 lemons, juice
- 3-4 cloves garlic, minced
- 1/4 tsp salt
- 1/4 tsp crushed red chili flakes
- 1/8 tsp cumin
- olive oil for drizzling
- dash paprika, for garnish

Directions:

1. In a blender or food processor, combine the chickpeas, tahini, lemon juice, garlic, chili flakes, salt, and cumin.
2. Gradually add in the reserved chickpea liquid, blending until smooth.
3. Add the lemon juice and blend.
4. Pour into a bowl and drizzle with olive oil and a dash of paprika.

Broccoli Artichoke Dip

Cook time 25 mins

Total time 25 mins

Serves: 6

Ingredients

- ½ cup Parmesan cheese
- 1 clove garlic, minced
- 1 (10 ounce) package frozen chopped broccoli, thawed and drained
- 1 (14 ounce) can artichoke hearts, drained
- 1 (8 ounce) container soft garlic-chive cream cheese
- 2 large eggs
- 1-1/2 cups shredded mozzarella cheese, divided
- Red pepper flakes, to taste

Instructions

1. Preheat oven to 375 degrees.
2. Mix first five ingredients in the bowl of a food processor. Pulse until broccoli and artichoke hearts are coarsely chopped and evenly mixed with the cheese.
3. Add eggs and continue to mix until eggs are well-incorporated.
4. Transfer mixture to a medium mixing bowl Mix in 1 cup of the mozzarella and red pepper flakes, if desired.
5. Transfer mixture to an 8 x 8 x 2 inch baking dish. Sprinkle remaining mozzarella cheese over the top.
6. Bake for 20-25 minutes until dip is hot and bubbly and the top starts to turn golden brown.

Recipe: Jalapeno Popper Dip

6-8 slices bacon, diced and cooked crispy
2 8-oz packages of cream cheese, soft
1 cup mayonnaise
4-6 jalapeno's, chopped and deseeded. The seeds will make it fiery hot.
1 cup cheddar cheese, shredded
1/2 cup mozzarella cheese, shredded
1/4 cup diced green onion

Topping:

1 cup crushed crackers (I used Ritz)
1/2 cup parmesan cheese
1/2 stick butter, melted

Preheat oven to 350.

Combine all of the ingredients into a medium bowl. Stir well.

Transfer to an oven proof dish. The size of the dish depends on how thick the dip is. The thicker the dip the longer it may need to warm up. I used this stoneware dish that is round and measures 12 inches across.

Easy Spinach Dip

Ingredients:

- 1 box frozen spinach, thawed and drained
- 1 cup sour cream
- 1/2 cup mayonnaise
- 1/2 can finely chopped water chestnuts
- 1 packet leek soup mix
- pepper to taste

Preparation:

Mix together all ingredients thoroughly. Chill for at least an hour before serving to allow flavors to mingle. That's it!

Franks – Buffalo Wing Chicken Dip

8 oz. pkg. cream cheese, softened
1/2 cup blue cheese or ranch salad dressing
1/2 cup FRANK'S® REDHOT® Original
1/2 cup crumbled blue cheese or shredded mozzarella cheese
1 cooked and chopped chicken breast

DIRECTIONS:

HEAT oven to 350°F.

Place cream cheese into deep baking dish. Stir until smooth.

MIX in salad dressing, Frank's RedHot Sauce and cheese. Stir in chicken.

BAKE 20 min. or until mixture is heated through; stir.

Garnish as desired. Serve with crackers or vegetables.