White Pizza Dip

Description

Tons of cheese, roasted tomatoes, fresh basil and garlic. Get it?



Summary

Yield: 6
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American
Tags: Football Cheese

White Pizza Dip

Alan

Ingredients

- 1 pt grape or cherry tomatoes halved
- 1 tsp olive oil
- 1/4 tsp salt
- 1/4 tsp pepper
- 12 oz cream cheese softened
- 8 oz mozzarealla cheese grated
- 8 oz provolone cheese grated
- 1/4 cup grated parmesan cheese
- 4 clove garlic minced
- 1/4 cup fresh basil leaves chopped
- 2 tbsp fresh thyme (or 1 tsp dried)
- 1/2 tbsp fresh oregano leaves or 1/4 tsp. dried

Instructions

Preheat oven to 400 degrees F.

Line a baking sheet with aluminum foil then place tomatoes on top.

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Sprinkle with olive oil and salt, then roast for 20-25 minutes, until bursting. Set aside.

While tomatoes are roasting, mix softened cream cheese with about 7 ounces each of provolone and mozzarella, then and parmesan.

Stir in fresh herbs, garlic and roasted tomatoes, mixing well to combine.

Transfer mixture to an oven-safe baking dish (mine was 6 x 4 round).

Sprinkle with remaining provolone and mozzarella.

Bake for 25-30 minutes, or until top is golden and bubbly.

Serve immediately with crackers, chip or toasted bread.