

Pepperoni Pizza Cream Cheese Log Roll

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Yield: 2 cream cheese logs

*8 ounces cream cheese, softened
1 cup mozzarella cheese, shredded
1 cup pepperoni sausage, finely chopped
2 tablespoons pizza sauce
2 teaspoons Italian seasoning
1/2 cup fresh basil, chopped
1/2 cup panko bread crumbs*

In a bowl, beat the cream cheese until smooth.

Fold in the mozzarella, pepperoni, pizza sauce and Italian seasoning.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

In a bowl, mix the basil and panko. Place the basil mixture in a shallow dish. Roll the logs in the basil mixture.

Serve with crackers, crostini and veggies.

Keep refrigerated.

You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.

Per Serving (excluding unknown items): 2361 Calories; 212g Fat (80.8% calories from fat); 92g Protein; 21g Carbohydrate; 1g Dietary Fiber; 537mg Cholesterol; 6166mg Sodium. Exchanges: 0 Grain(Starch); 13 Lean Meat; 1 Vegetable; 35 Fat.