Pepperoni Pizza Dip

Best Slow Cooker Recipes
Pillsbury Classic Cookbooks #370

Servings: 32

1 jar (14 ounce) pizza sauce
1 cup turkey pepperoni, chopped
8 medium (1/2 cup) green onions, chopped
1/2 cup red bell pepper, chopped
1 can (2-1/2 ounce) sliced ripe olives, drained
1 cup (4 ounce) shreded mozzarella

cheese
1 package (8 ounce) cream cheese, cut

1 package (8 ounce) cream cheese, cui into cubes broccoli florets cherry tomatoes carrot sticks Preparation Time: 20 minutes

Spray a one-1/2-quart slow cooker with cooking spray.

In the slow cooker, mix the pizza sauce, pepperoni, onions, bell pepper and olives.

Cover and cook on LOW heat setting for three to four hours.

Add the mozzarella cheese and cream cheese to the dip. Stir until melted.

Serve with the vegetables.

The dip can be held on LOW heat for up to two hours.

Start to Finish Time: 3 hours 20 minutes

Per Serving (excluding unknown items): 32 Calories; 3g Fat (74.3% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 71mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 1/2 Fat.

Appetizers

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Calories (kcal):	32	Vitamin B6 (mg):	trace
% Calories from Fat:	74.3%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	16.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	9.0%	Riboflavin B2 (mg):	trace
Total Fat (g):	3g	Folacin (mcg):	5mcg
Saturated Fat (g):	2g	Niacin (mg):	trace
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Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	1g trace 8mg	Caffeine (mg): Alcohol (kcal): Pofuso:	0mg 0 0 0%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	1g trace 1g 71mg 56mg 10mg trace trace 6mg 325IU 53 1/2RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 0 0 0 0 1/2 0

Nutrition Facts

Servings per Recipe: 32

Amount	Per	Serving
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Calories 32	Calories from Fat: 24
	% Daily Values*
Total Fat 3g	4%
Saturated Fat 2g	8%
Cholesterol 8mg	3%
Sodium 71mg	3%
Total Carbohydrates 1g	0%
Dietary Fiber trace	1%
Protein 1g	
Vitamin A	7%
Vitamin C	10%
Calcium	1%
Iron	1%

^{*} Percent Daily Values are based on a 2000 calorie diet.