



Hot Honey Pepperoni Dip



This recipe calls for:

RAGÚ® Kettle Cooked Marinara Pasta Sauce

Prep time

15 minutes

Cook time

20 minutes

Servings

4

Ingredients

- 1 jar RAGÚ® Kettle Cooked Marinara Sauce
- 3 tbsp Italian seasoning
- 1 tbsp red pepper flakes

1 tbsp garlic powder
8 oz block of cream cheese
3 oz mozzarella cheese
6 oz pepperoni
1/3 cup sour cream
1 jar hot honey for topping

Instructions

1. Preheat oven to 375°F
2. In a bowl, mix together softened cream cheese, seasonings, and sour cream and layer to the bottom of an oven-safe baking dish.
3. Add 1 cup of marinara sauce then layer grated mozzarella on the top.
4. Finish with pepperonis and a drizzle of hot honey.
5. Bake for 20-30 minutes or until the cheese is bubbly.
6. Serve with chips, garlic bread, or crostini.

This recipe was created by Kennedy Chugg ([@kennedychugg](#)) in collaboration with RAGU.