





Sausage & Hot Honey Pizza Dip



1/10 of recipe (about 1/4 cup): 117 calories, 7g total fat (4.5g sat. fat), 237mg sodium, 6.5g carbs, 0.5g fiber, 4g sugars, 7g protein

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Prep: 10 minutes **Cook:** 20 minutes



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Ingredients

1 cup whipped cream cheese 1 cup light/low-fat ricotta cheese 1/2 tsp. garlic powder 1/2 tsp. Italian seasoning

1 cup shredded part-skim mozzarella cheese, divided

1/2 cup marinara sauce with less than 70 calories per 1/2-cup serving 1 frozen meatless or turkey precooked sausage patty with 80 calories or less, thawed

and finely chopped 1 tbsp. hot honey (like Mike's Hot Honey) Serving suggestions: pita chips, whole-grain crackers, veggies

Directions

Preheat oven to 375°F. Spray a 9-inch pie pan with nonstick spray.

In a large bowl, combine cream cheese, ricotta, and seasonings. Mix well.

Fold in 1/2 cup mozzarella. Mix until uniform.

Transfer mixture to the pie pan, and smooth out the top. Top with sauce, remaining 1/2 cup mozzarella, and chopped sausage.

Bake until hot and bubbly, about 20 minutes. Drizzle with honey.

MAKES 10 SERVINGS

HG Heads Up: Some meatless sausage contains gluten, so read labels carefully if that's a concern.

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