



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHICAGO DEEP DISH PIZZA DIP

1 package (8 ounces) cream cheese, softened

½ cup plain yogurt

1 ½ teaspoons Italian herb seasoning

½ cup pizza sauce

½ cup chopped pepperoni

¼ cup chopped green peppers

¼ cup sliced green onions

¼ cup sliced ripe olives

4 ounces (1 cup) shredded provol cheese

Toasted Pizza Crust Chips (recipe follows)

1. In medium mixer bowl, beat together cream cheese, yogurt, and Italian seasoning. Spread mixture evenly in 9- or 10-inch glass pie plate.
2. Spread pizza sauce over surface; sprinkle remaining ingredients, except Pizza Crust Chips, over top in order listed.
3. Cover and refrigerate until ready to bake.
4. Remove from refrigerator and let stand at room temperature for 20 minutes.
5. Preheat oven to 350 degrees F.
6. Bake in 350-degree oven for 10 to 15 minutes, or until cheese is melted and mixture is heated through.
7. Serve hot with Pizza Crust Chips.

### TOASTED PIZZA CRUST CHIPS

1 fully baked pizza crust (14 ounces)

1. Preheat oven to 425 degrees F. Line baking sheet with parchment paper; set aside.
2. Cut pizza crust into 1-inch squares. Place squares in single layer on prepared baking sheet.
3. Bake in 425-degree oven for 8 to 10 minutes or until crisp and lightly browned. Cool.
4. Store, loosely covered, at room temperature up to 2 days, or freeze in airtight container for up to 1 month.

