Pizza Dip

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Can **crescent roll** dough
- 8oz. **cream cheese** (softened)

- 1 tsp. **oregano**
- 1 tsp. **basil**
- 1 tsp. **garlic powder**

- 8oz. **pizza sauce**
- 8oz. **pepperoni** (chopped)
- 1/2 **green pepper** (finely chopped) - *optional*

- 1/4 cup **onion** (chopped) - *optional*

- 2-3 cups fresh **mozzarella cheese**
- 1/2 - 1 cup fresh grated **parmesan cheese**
- Breadsticks, crackers, or triscuits

Instructions

1. Preheat over to 350ºF and find a 10" glass pie pan
2. Line the sides and bottom of the pie pan with the unrolled **crescent dough**
3. In a small bowl mix together the **cream cheese**, **oregano**, **basil**, and **garlic powder**. Pour mixture into pie pan on top of dough. Be sure to line both the sides and the bottom of the pan!
4. Pour in most of the **pizza sauce** (leave a little left over).
5. Add chopped **peppers**, **onions** and **pepperoni**; pour remaining **pizza sauce**

over this.

6. Add **mozzarella cheese**, and top with **parmesan cheese**.
7. Sprinkle on some extra **oregano** and **basil**.
8. Bake for 25 minutes

Serve with toasted breadsticks, or some kind of dipping cracker like a triscuit.

I made this for a party and it was all gone within the hour!