

# Warm Tomato-Mozzarella Dip

Recipe by Kraft

Prep Time

min.

 $\begin{array}{c} \text{Total Time} \\ 28 \text{ min.} \end{array}$ 

Servings

16 servings, 2 Tbsp. dip and 2 crackers each



What You Need	Make It
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened	Heat oven to 400°F.
	Mix cream cheese, mozzarella and 2 Tbsp. vinaigrette until blended; spread onto bottom of 9-inch pie plate.
1 cup KRAFT Shredded Mozzarella Cheese	Top with tomatoes. Drizzle with remaining vinaigrette;
1/4 cup KRAFT Olive Oil Vinaigrettes -	sprinkle with thyme.
Balsamic, divided	Bake 13 min. or until tomatoes are softened and dip is heated through.
1-1/2 cups cherry tomatoes, cut in half	Sprinkle with Parmesan; bake 2 min. or until melted.
1 Tbsp. chopped fresh thyme	Serve with crackers.
1/4 cup KRAFT Finely Shredded Parmesan Cheese	
32 flatbread crackers	
Kitchen Tips	Nutrition

### **Special Extra**

Prepare using a 7.5-oz. tub of your favorite savory flavor of PHILADELPHIA Cream Cheese Spread, such as Garden Vegetable or Garlic & Herb.

## **Servings**

16 servings, 2 Tbsp. dip and 2 crackers each

## Nutritional Information

Calories

Serving Size 16 servings, 2 Tbsp. dip and 2 crackers each

#### **AMOUNT PER SERVING**

120

Total fat	9g
Saturated fat	4.5g
Cholesterol	20mg 200mg
Sodium	
Carbohydrate	7~

Carbohydrate	7g	
Dietary fiber	1g	
Sugars	1g	

## Protein 5g

	% Daily Value
Vitamin A	10 %DV
Vitamin C	2 %DV
Calcium	6 %DV
Iron	6 %DV

<sup>\*</sup> Nutrition information is estimated based on the ingredients and cooking instructions as described in each recipe and is intended to be used for informational purposes only. Please note that nutrition details may vary based on methods of preparation, origin and freshness of ingredients used.