



Pizza Fondue

Yield: 3 cups

Ingredients

- 2 tbsp extra-virgin olive oil
- 1 medium onion, chopped
- 1 cup finely chopped sun-dried tomatoes (not oil packed)
- 1 clove garlic, minced
- 1 tsp. Simple Indulgence™ Italian Herb Seasoning Blend
- 2 cups white wine or apple juice
- 16 oz. Shredded Italian Cheese Blend
- 1 tbsp. cornstarch

Dipping Foods

French bread cubes, pepperoni slices, and pretzels.

In Chef Series™ 2 ½ Qt. Nonstick Saucepan, heat the oil over medium heat. Add onion, tomatoes, garlic and Italian Herb seasoning and cook until onion is translucent, about 4 minutes. Add the wine and bring to a simmer.

In medium bowl, toss cheese with the cornstarch. Stir cheese into saucepan, a handful at a time, stirring until cheese is completely melted before added another handful. Once cheese is completely melted, transfer to ceramic insert and place in fondue pot; keep warm over burner.

Tupperware®



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