

# CopyCat Olive Garden Mozzarella Fonduta

## Ingredients

1 cup sour cream  
1 teaspoons thyme  
 $\frac{1}{2}$  teaspoons crushed red pepper  
 $\frac{1}{4}$  teaspoons cayenne pepper  
3 cups shredded smoked mozzarella cheese  
3 cups shredded smoked provolone cheese  
3 tablespoons grated Parmesan cheese  
 $\frac{1}{2}$  cup chopped Roma tomato, optional for topping

## Directions

Combine all ingredients, except the tomato in a bowl. Mix well.

Transfer to a brownie pan or cast iron skillet. Bake at 450 degrees for 10 minutes or until cheese is lightly browned and bubbly.

Top with diced tomatoes if you'd like.

Serve warm with lightly toasted Ciabatta or Italian bread.