

Recipe Name: Jalapeño Popper dip

Serves: 10-12

From: Abby

Cook Time: 15-20min prep 5-10min

Ingredients

dip:

- 1 8oz package cream cheese
- 1 cup sour cream
- 1 4oz can diced jalapeños
- 1 teaspoon garlic powder
- 2 cups shredded cheddar cheese
- 3/4 cup shredded parmesan cheese

Direction

- preheat oven to 375°
- combine dip ingredients → cream cheese/sour cream/garlic powder until well mixed then add shredded cheeses and jalapeños (drained) mix all together

Topping:

- 1 cup panko bread crumbs
- 4 tbsp butter (melted)
- 1/4 cup shredded parmesan cheese

- spread in pan (8x8 best)
- in separate bowl mix bread crumbs w/ melted butter and shredded parmesan cheese

Serve with:

- tortilla chips
- veggies
- crackers/pita

- sprinkle topping evenly over dip
- bake 15-20mins or ~~until~~ ^{until} desired warmth

Notes:

- I sometimes just crush goldfish or cheese - its for topping (I don't always mix with the butter - don't find it that necessary)
- also don't find too much of a taste difference with or without garlic powder
- shredded colby jack is good to mix in too!
- when mixing by hand have cream cheese sit out on counter for a bit!