Jalapeno Popper Dip

Grocery List

* 227g tub Cream Cheese
* 227g tub Jalapeno Cream Cheese
* ½ C Mayonnaise
* 2 Jalapenos, seeded and diced
* Green Onion, sliced
* 1 clove Garlic, pressed or minced
* Shallot, diced
* 2 Tbsp. Red Pepper, diced
* ¼ C Mozzarella, shredded
* ¼ C Medium Cheddar, shredded
* 1/3 Tsp. Sea Salt / ¼ Tsp. Black Pepper
* 1/3 C Plain Bread Crumbs
* 1 Tbsp. Fresh Parsley, finely chopped
* Pinch Sea Salt
* 1 Tbsp. Unsalted Butter



Prep Time: 15 Min

Cook Time: 20 – 25 Min

1. Preheat oven to 350 F
2. In a medium sized mixing bowl, combine all ingredients aside from crumb mixture. Whip together and transfer to a 1 ½ qt. baking dish. Use a spatula to spread evenly around the dish.
3. In a small mixing bowl, stir together the bread crumbs, chopped parsley, and pinch of salt. Add the Tbsp. of butter to a small sauce pan and melt on medium low. Once melted, slowly pour the melted butter into the bread crumbs while stirring with a fork to combine.
4. Sprinkle the buttery crumbs over the cheese dip and bake uncovered 20 – 25 minutes.
5. Serve with crispy pita chips (or your favourite dipping chip)