

DINNERLY



Tailgate! Jalapeño Popper Dip with Potato Chips & Peppers



25min



2 Servings

Watching the big game just isn't the same without a creamy dip in front of the TV. But if the dip in question is jalapeño popper-inspired? This game will be one for the history books. Serve it up with bell peppers and crunchy potato chips, because we always make sure to eat our veggies (even if they're fried). We've got you covered!

WHAT WE SEND

- 8 oz cream cheese ⁷
- 2 scallions
- 4 oz pickled jalapeños ¹⁷
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 1 bell pepper
- 2 bags Lay's potato chips
- 1 oz panko ¹

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper

TOOLS

- microwave
- handheld electric mixer
- small (8-inch) ovenproof skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 430kcal, Fat 35g, Carbs 20g, Protein 11g

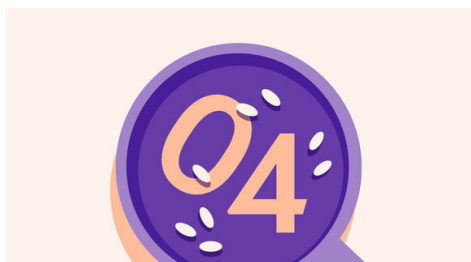


1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Set aside **cream cheese** in a medium bowl to soften.

Thinly slice **scallions**, keeping dark greens separate. Finely chop **all but 3 jalapeño slices**.

Microwave **2 tablespoons butter** in a small bowl until melted. Stir in **panko** and season with **salt** and **pepper**.



4. Cut pepper & serve

Meanwhile, halve **bell pepper**, discard stems and seeds, then cut into ½-inch strips.

Serve **jalapeño popper dip** with **scallion dark greens** and **remaining jalapeño slices** over top. Serve **peppers** and **chips** alongside. Enjoy!



2. Make dip

To bowl with **softened cream cheese**, add **all of the shredded cheese, chopped jalapeños, and scallion whites and light greens**. Using a handheld electric mixer, blend until evenly mixed. Season to taste with **salt** and **pepper**.



5. ...

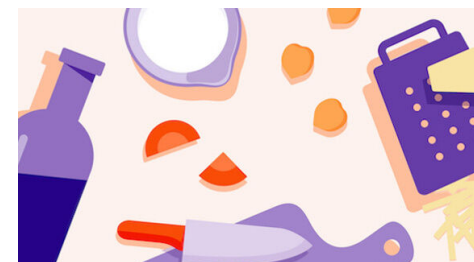
What were you expecting, more steps?



3. Bake dip

Spread **cheese mixture** in a small (8-inch) ovenproof skillet in an even layer. Evenly sprinkle with **panko mixture**.

Bake on center oven rack until warmed through, bubbling around the edges, and panko is golden brown, 12–17 minutes. Let cool for 5 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!