

HATCH GREEN CHILE CHEESE DIP



INGREDIENTS

- 1 cup of Viva Chile Company Hatch green chiles
- 8 oz cream cheese, softened
- 1 cup sour cream
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cumin
- Salt and pepper to taste
- 1/4 cup chopped cilantro (optional)
- Tortilla chips, for serving
- 1 1/2 cups shredded cheddar cheese (or a combination of cheddar and Monterey Jack)



DIRECTIONS

- Preheat the oven: Preheat your oven to 375°F (190°C).
- Prepare the mixture: In a medium mixing bowl, combine the softened cream cheese, sour cream, garlic powder, onion powder, cumin, and a pinch of salt and pepper. Stir until well blended and smooth.
- Add the cheese and chiles: Fold in the shredded cheese and diced Hatch green chiles. If you like a little extra heat, you can add more chiles. Stir to combine.
- Transfer to baking dish: Spoon the mixture into an oven-safe baking dish, spreading it evenly.
- Bake the dip: Bake for 20-25 minutes, or until the dip is bubbly and golden brown on top.
- Optional garnish: After removing from the oven, sprinkle with freshly chopped cilantro for a pop of freshness.
- Serve: Serve warm with tortilla chips, crackers, or veggies.