

# Jalapeno Popper Dip by Lynn's Recipes

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Click on the picture above to watch my video demonstration of this recipe.

If you like Jalapeno Poppers, you might really enjoy this appetizer. It has the same flavor. This is a wonderful spicy, creamy dip that has a crunchy topping. Enjoy it with slices of baguette, butter crackers, or whatever your favorite cracker might be.

## Ingredients:

- 2 (8 ounce) packages of cream cheese, softened
- 1 cup mayonnaise
- 1 cup shredded Mexican Blend Cheese
- $\frac{1}{2}$  cup shredded Parmesan cheese
- 1 (4 ounce) can chopped green chile peppers, undrained
- 1 (4 ounce) can chopped jalapeno peppers, undrained

## Topping:

- 1 cup Panko breadcrumbs
- $\frac{1}{2}$  cup shredded Parmesan cheese
- $\frac{1}{2}$  stick butter, melted

In a food processor, add the first 6 ingredients and process until smooth. Spread dip into a casserole dish that has been sprayed with cooking spray.

In a bowl, mix Panko breadcrumbs,  $\frac{1}{2}$  cup Parmesan cheese and melted butter. Mix well and sprinkle evenly over the dip.

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Bake in a preheated 375° oven for 20 minutes. It should be brown on the top and bubbly around the edges.

Serve with sliced baguette or your cracker of choice.

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Lynn's Recipes: October 2010  
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