

Jalapeno Popper Dip by Lynn's Recipes



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
- ½ 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
- ½ cup shredded Parmesan cheese
- ½ 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, ½ cup Parmesan cheese and melted butter. Mix well and sprinkle evenly over the dip.

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

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around the edges.

Serve with sliced baguette or your cracker of choice.

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